


# THE NATIONAL Provisioner



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*Under expert, scientific supervision you can develop  
"individualized" flavor-formulas!*

In line with our policy of working in close harmony with meat packers and sausage makers, we are throwing open wide the doors to our test laboratory. Here you will be able to work out individual flavor blends to suit your particular trade . . . with the expert aid of Afral's experienced chemical-research staff! *This is your invitation to individualize your products now the Afral way!*

**AFRAL** manufactures the famous "Honey Sweet" Sugar Cure, "AFRAL D" Vitamin Concentrate and a complete line of dry and liquid seasonings and quality binders.

## **AFRAL CORPORATION**

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DRY and LIQUID SEASONINGS • SUGAR SEASONING  
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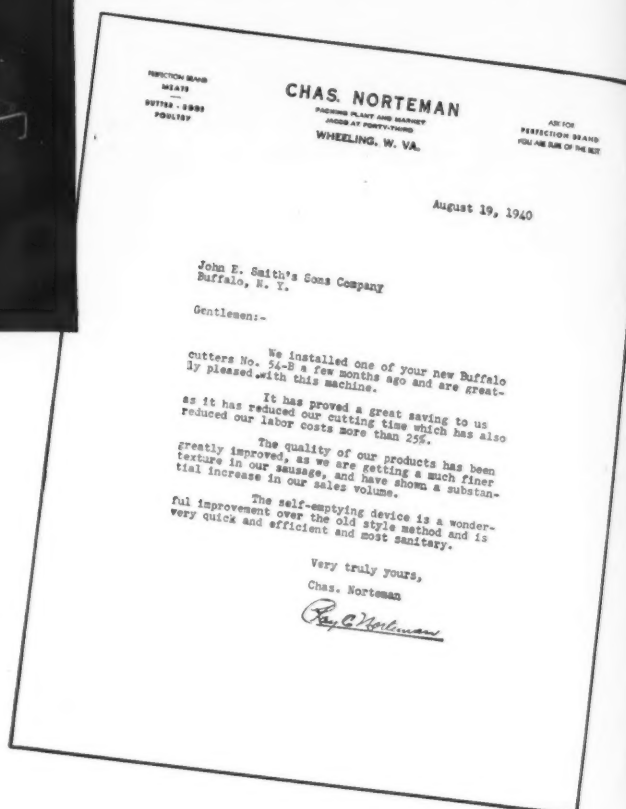


Buffalo "Self-Emptying" Cutters are available in four sizes... capacities: 200, 350, 550, 800 lbs.

Sausage making plants everywhere are reporting savings from 25% to 50% with Buffalo "Self-Emptying" Silent Cutters. In fact, many plants report that these outstanding machines have already paid for themselves by reducing the cutting time and eliminating over-time. Besides, Buffalo Silent Cutters improve the yield and finished product. Let us send you data and proof on how you, too, can save with Buffalo Silent Cutters. Write:

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50 Broadway, Buffalo, N. Y.

Sales and service offices located in principal cities.



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The Chas. Norteman Company proves that Buffalo "Self-Emptying" Cutters save... improve the finished product, too. Get ahead of competition, look into Buffalo Silent Cutters for greater sausage profits.

**Buffalo** QUALITY SAUSAGE MAKING MACHINE



Gebhardt's refrigerate Hormel branch house cooler

# GEBHARDT'S

## CAN and WILL:

The positive action of GEBHARDT Cold Air Circulators prevents excessive shrinkage and discoloration, eliminates growth of bacteria and its resultant slime and mold and preserves the natural freshness, flavor and bloom in your meats and meat products. For constant low temperature, high humidity and a steady, uniform flow of washed, conditioned air gently circulated, *install GEBHARDT'S!*



Today's emergency demands the greatest efficiency in all industry; let us show you how to stop waste in your coolers. Write today!

1. Reduce Shrinkage
2. Maintain a Bright and Better Color
3. Stop Slime and Mold
4. Reduce Chilling Time
5. Eliminate Messy Brine
6. Increase Cooler Capacity
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10. Remove Bacteria and Odors

## ADVANCED ENGINEERING CORPORATION

2646 WEST FOND DU LAC AVENUE • MILWAUKEE, WISCONSIN

# THE NATIONAL Provisioner

Volume 106

JANUARY 31, 1942

Number 5

## Contents

|  | Page   |
|--|--------|
| <b>EDITORIAL COMMENT</b>               |        |
| Back to Depression Standards? . . .    | 9      |
| No Time to Cut Research. . . . .       | 9      |
| <b>NEWS HIGHLIGHTS OF THE WEEK</b>     |        |
| WPB Limits Cans and Sugar. . . . .     | 14     |
| Henderson to Ration Retail Goods. . .  | 14     |
| <b>CANNERS' CONVENTION</b>             |        |
| Convention Activities. . . . .         | 10     |
| Meat Section Topics. . . . .           | 10     |
| Meat Canners Show Wares. . . . .       | 11     |
| Exhibits by Suppliers. . . . .         | 19, 35 |
| Don't Risk an Explosion! . . . . .     | 12     |
| Processed Meats Up in 1941. . . . .    | 23     |
| Shrink in Combination Coolers. . . . . | 20     |
| Up and Down the Meat Trail. . . . .    | 16     |

*Classified Advertisements, Page 40. Index to Advertisers, Page 42.*

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## DAILY MARKET SERVICE

(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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# Regardless of the nature

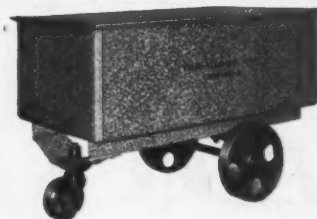


SLAT SHELF TRUCK



CATTLE HEAD TRUCK

# GLOBE offers the most



UTILITY TRUCK



BEEF PAUNCH TRUCK

# There's a GLOBE Truck



OLEO SEEDING TRUCK



HAM, BACON AND HIDE TRUCK

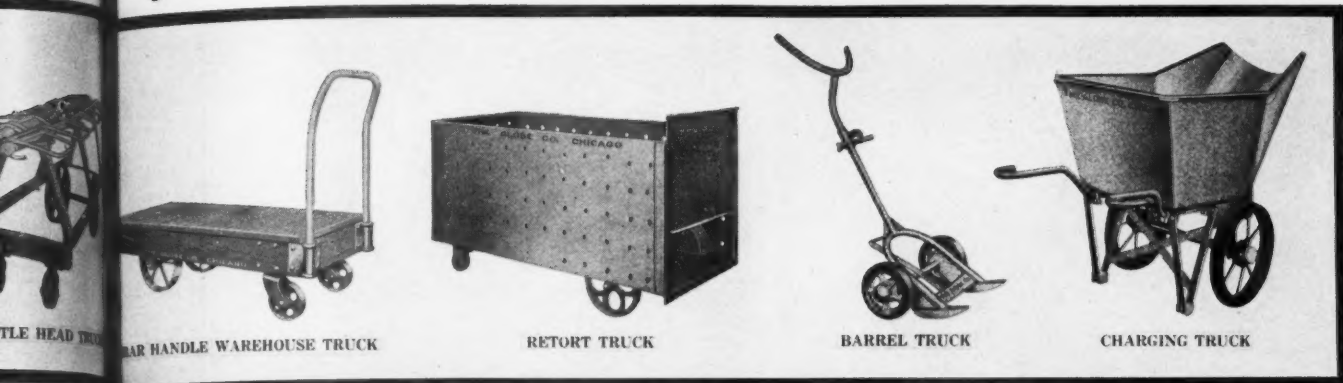
World's Largest Builders of Trucks for Meats

# THE GLOBE

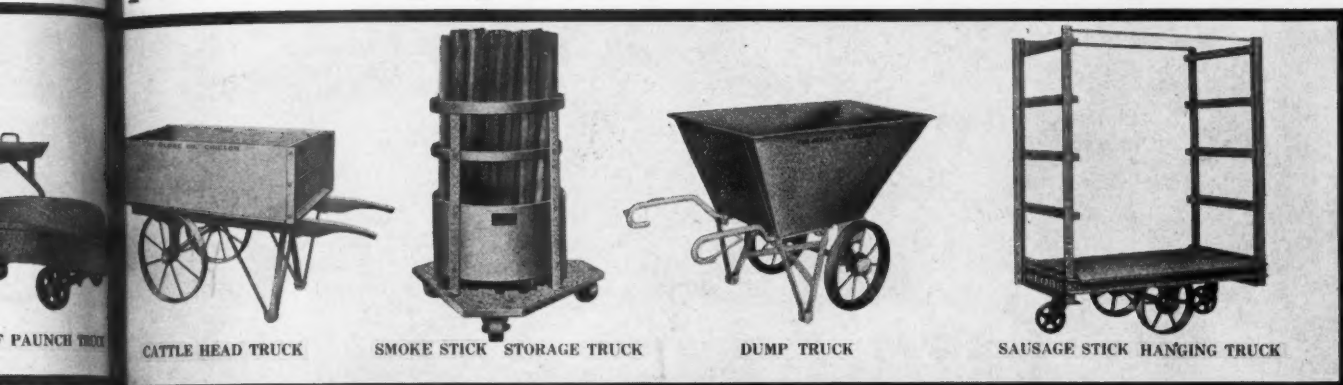
# 21 Years OF SERVING



natural your truck problem, the solution is simple.



e most dependable equipment, *economically, quickly.*



BE built to serve every packinghouse need!



Trucks for Meats and Sausage Manufacturers • Over 100 types and styles

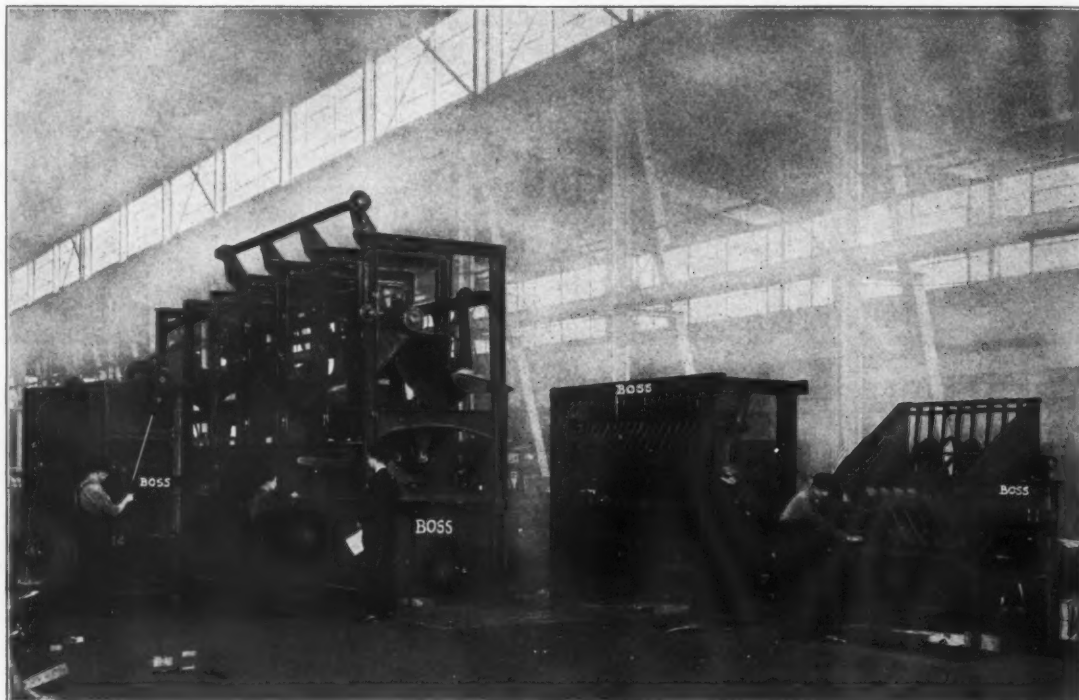
**GLOBE COMPANY**

100 PRINCETON AVENUE • CHICAGO, ILLINOIS



SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

## **"BOSS" DEHAIRERS—Time, Labor and Maintenance Savers**



In these times of stress and adjustment, it is imperative that serious consideration be given to lending "all out" aid toward rapid and efficient service.

"BOSS" Dehairers will help you in attaining that goal.

Built for every hog slaughterer's needs, from the smallest to the largest, they give excellent service in dehairing hogs efficiently and quickly, saving labor, time and maintenance costs.

For more than 25 years "BOSS" Dehairers have helped toward easing the drudgery of hog slaughtering and have enabled packers to turn out well-cleaned hogs. This not only meets the requirements of federal inspection, but contributes in improving the eye-appeal to the consumer.

Four of the several types of dehairers are shown in the accompanying view—from the "BABY BOSS" shown to the right to the Jumbo in the left center. Behind the construction of these machines stand our pledge and slogan:

**"BOSS"—for Best Of Satisfactory Service**



### **The Cincinnati Butchers' Supply Company**

824 Exchange Ave., U. S. Yards,  
Chicago, Ill.

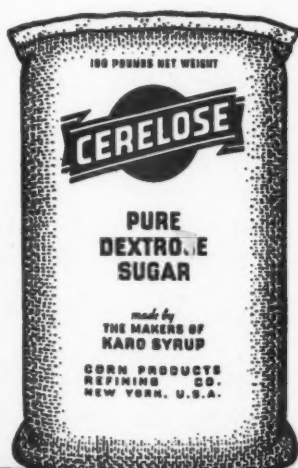
*Mfrs. "BOSS" Machines for Killing,  
Sausage Making, Rendering*

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio

MAIL ADDRESS:  
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**DEXTROSE** enhances natural meat juices; protects natural Flavor and Color



**C**EREOLOSE (Dextrose) affords outstanding protection of flavor and color in canned meats. It is a *primary* sugar which need not be "broken down". It's available for reaction immediately. Introduced at the proper time in the processing, CEREOLOSE permeates or diffuses into the meat and membranes speedily. It enhances the natural juices, protects the natural color and flavor.

Outstanding packers of canned meat have determined that canned meats mildly sugar-cured with CEREOLOSE have the highest standard of uniform quality.

**CORN PRODUCTS SALES COMPANY**

333 N. Michigan Avenue, Chicago, Illinois

*Sausage Casings  
Must Be Uniform and Strong—*

*SO I  
STICK TO  
ARMOUR'S  
NATURAL  
CASINGS!*



### **Use Armour's Natural Casings for Minimum Losses from Sausage Breakage**

It takes great strength... and uniform strength... to resist breakage in sausage filling. You'll find that Armour's Natural Casings will cut your breakage losses to a minimum, because they are carefully selected and graded for this uniformity and strength.

Armour's Natural Casings give sales appeal to your sausage products, too. Plump, fresh-looking sausages, because

the elasticity of Armour's Casings keeps them clinging tightly to the meat. And better-tasting sausages, because the flavor-giving meat juices are sealed in.

Next time—order Armour's Natural Casings. Your nearest Armour branch can quickly supply you with casings that are exactly right for every sausage product you make.

## **ARMOUR'S NATURAL CASINGS**



## Back to Depression Standards?

**P**ACKERS expect they will be called upon to slaughter more livestock and produce a greater quantity of processed meats during 1942. So far as they are able, they are preparing to do this. It has also been generally assumed in the industry that civilian demand for meats will be better and that prices of finished products will hold at a higher-than-average level during the year. Ready disposal of production, therefore, has been assumed.

However, there is one aspect of civilian demand and prices which apparently has been given little consideration, although its significance and probable effects are beginning to receive thought from a few far-seeing members of the industry. It is true that a large percentage of our people have found employment and average consumer income is higher than for some time. But this fact must also be recognized: If President Roosevelt's war program is fulfilled, average consumer standard of living will have to be reduced to depression levels.

This probability is forecast by the National Con-

ference Board, which said recently: "Goods and services remaining for civilians under a maximum war effort would amount to only 56 billion dollars—\$431 per capita—no more than the total consumption expenditures of the nation in 1933, after correction for price changes. In 1933, consumers required about \$357 per capita to maintain a depression standard of living. Since then the cost of living has increased by almost 25 per cent. Today the depression standard of living would require about \$427 per capita."

It should be noted that the Conference Board's figures are average. THE NATIONAL PROVISIONER does not think they are particularly significant when applied specifically to the meat packing industry. However, they do serve to remind that the task of disposing of a normal quantity of meat, such as may be available for civilian use this year, may not be a "pushover" and that it should not be assumed that usual good merchandising methods and practices can be dispensed with.

## No Time to Neglect Research

**T**HE meat packing industry has done an excellent job so far in adapting itself to the requirements of a war-time economy. It is filling army, navy and lend-lease requirements with commendable promptness and has developed new processes, methods and products necessitated by an increasing per capita domestic consumption, restricted marine transportation space and inadequate ship-board refrigerating facilities. Meat packers are supremely confident that the industry can and will meet efficiently any war-time requirements imposed upon it.

But what of the competition for the housewife's food dollar when we get back on a peacetime footing? Will meat be in a position then to compete on an equal basis with other foods? Unquestionably, we will have post-war problems. All of these cannot be foreseen, but undoubtedly among them will be that of maintaining high per capita meat consumption during a long period of very keen competition. The first duty of the meat industry is to continue to help win the war. Any time remaining might profitably be given to preparations for the aftermath.

A clue to what the meat packing industry may be

up against is seen in the research plans being made by producers of packaged foods. Since 1930 these manufacturers have more than doubled their research expenditures; today, more than 86 per cent of those who replied to a recent questionnaire are carrying on research work. The food industry in general has increased its 1942 research budget 11 per cent above research expenditures made during 1941.

New packages, improved displays, more intensive merchandising and selling methods, greater appeals in the newspapers and over the radio on behalf of non-meat foods, new convenient-to-use products and a greater variety of old foods in new forms typify the stiff competition packers and sausage manufacturers must prepare to face.

An 11 per cent increase in the 1942 food research budget indicates recognition by the food industry in general of keen post-war competitive conditions. The meat packing industry might well view this situation as a measure of the adequacy of its own research needs and plans. More research, rather than less, and more thinking and planning to prepare for conditions after the war should be the decision of the meat packing industry.

# CANNERS MEET AT CHICAGO; WEIGH WARTIME RESTRICTIONS

**U**NCERTAINTIES surrounding the production and merchandising of canned foods during 1942 attracted to Chicago this week one of the largest gatherings ever to attend an annual convention of the National Canners' Association. More than 30,000 canners, brokers, buyers, wholesale grocers and equipment and supply men were thought to have visited the exhibits and attended the more than 20 meetings held.

The one big task confronting the industry today is to win the war, and meet essential civilian needs. The canning industry has accepted wholeheartedly the responsibility of doing its full part in carrying on the war effort. Under these conditions, it was to have been expected that the convention program would be devoted almost exclusively to considerations of what the industry is being asked to do and how these things can be done best.

Among the important subjects discussed were the Army's canned food situation, how the government shall procure its canned foods, priorities, the war and American business, wartime adjustments, food canners and the OPA and the sugar situation.

Carroll E. Lindset, Highland City, Fla., was elected president of the National Canners' Association, succeeding Robert C. Paulus, Salem, Ore. Among the new directors are C. H. Chitani, Milford, Ill., H. K. Funderburg, Belvidere, Ill., Ray E. Ingalls, Sumner, Wis., and William Opitz, Elkhorn, Wis.

Exhibits of canning machinery and supplies totaled 113 this year, somewhat fewer than last year. The quantity and variety of equipment shown were also reduced, but regardless of this the displays were sufficiently comprehensive and interesting to make a visit to the display rooms decidedly worth while. Exhibits this year, as at former conventions, were concentrated at the Stevens hotel in machinery hall, the grand ballroom and the grand ballroom annex, overflowing into additional space on the third floor of the hotel. Most of the companies having exhibits also maintained hospitality headquarters.

## Exhibits Win Attention

Among the items of equipment displayed were canning machinery, including can testers, fillers, cappers, labelers, packers, etc., food seasonings and colors, food processing equipment of non-corroding metals, glass containers, lift trucks, drives, temperature indicating, recording and control instruments, labels, cans, and related products. Some of the displays of particular interest to meat packers and meat canners are shown on other pages of this issue of THE NATIONAL PROVISIONER.

The Canning Machinery and Supplies Association held one meeting at which routine business was transacted and the following officers elected: Sherlock McKewen, Continental Can Co., president; William DeBack, Chisholm-Ryder Co., vice president; S. G. Gorsline, secretary. New members of the board of directors are Thomas Martin, Food Machinery Corp., and George H. Tay, Lee Metal Products Co., Inc.

One of the most interesting features of the National Canners' Association conventions for the meat canner are the displays of canned meats. This year about 20 meat canners staged exhibits

(Continued on page 34.)

## Meat Section

By C. ROBERT MOULTON  
Consulting Editor, The National Provisioner

**M**EAT section of the National Canners' Association met on Thursday morning, January 29, with Edward T. Clair, Republic Food Products Co., presiding and Dr. H. R. Kray-



DR. NEWTON



DR. KRAYBILL

bill, American Meat Institute, serving as secretary. Between 100 and 150 chemists, technical men and executives and others interested in the meat canning industry filled the room.

At the annual election of officers of the section for the coming year, Dr. R. C. Newton, vice president, Swift & Company, was elected chairman and Dr. H. R. Kraybill, American Meat Institute, was reelected secretary.

George M. Lewis, American Meat Institute, opened the program with a presentation of "Government Specifications and Regulations for Canned Meats." Specifications are issued by the FSCC for lend-lease use and by the Army and Navy for products required by them. Canned meat products required for both uses must be of the "commercially sterile" type, and so the canners have had to face new problems of preparation and processing.

Predictions concerning the total requirements have been raised from time to time and we have seen an increase of from a few million lbs. to a prediction of nearly one billion lbs. for both uses. A table showing the specifications issued by both groups is being prepared and will soon be available for those needing such a list. Some of this material will appear in a later issue of THE NATIONAL PROVISIONER.

Major Jesse H. White of the Quartermaster Corps presented a very interesting paper on "The Use of Canned Meat in the Army." He outlined the requirements for meats made necessary by the remoteness of location and lack of refrigeration existing at the many points where meat is needed. Development of the several types of ration was briefly outlined, but it was pointed out that more experimentation was needed on several types of product and that newer types of canned meat products were desired to add variety to the rations.

Dr. E. J. Cameron of the National Canners' Research Laboratories presented two papers. The first, in cooperation with Dr. John Yesair, discussed "The Inhibitive Effect of Curing Agents on Anaerobic Spores." The organism selected was a strain of *Cl. botulinum*. The results presented showed that salt, nitrate and nitrite had marked effects in reducing the bacterial counts when used in sufficient concentration. Commercially feasible amounts were rather effective in reducing the number of spores introduced into the meat. When the salts were combined in proportions employed commercially, growth reduction up to 100 per cent was obtained.

The second paper covered "Recent Tests for Thermophilic Contamination in Cereals." It has only recently been appreciated that flours used in meats and sausage may carry spoilage organisms of this type. Corn flour, oatmeal flour and wheat flour samples obtained from about 21 different producers and totaling 42 samples were examined for the presence of different types of spoilage organisms. Corn flour was found to be the most highly contaminated; the wheat flour in general was satisfactory.

"Some Observations on the Retorting of Luncheon Meats" were reported by O. F. Ecklund, H. L. Roberts and H. A. Benjamin, American Can Co. The work was done with 6-lb. rectangular cans and 2½-lb. round cans. Cans were packed loosely or tightly in sealed retorts and the processing carried out in water at 230 degs. F. with and without superimposed air pressure, mixing of the water by air, and in steam at 230 degs. F. and 228 degs. F. Results of tests will be reported in a later issue.

The final paper was by G. V. Hallman, Continental Can Co., who discussed "The Relation Between the External Appearance of Canned Meats and the Soundness of the Product." General appearance of the cans, together with condition of the ends, body and sides, is a key to soundness or unfitness of the contents.

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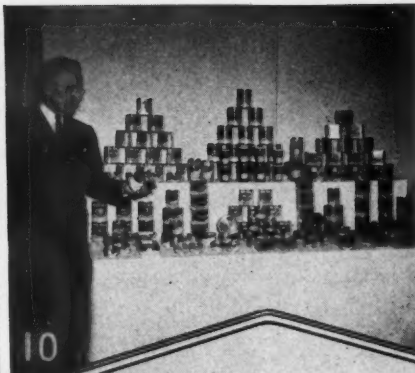
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## Meat Canners Show Wares

1.—L. L. Bronson with Armour's display of canned meats prepared for Army use. On wall is company's pledge of war effort, by President Eastwood.

2.—L. W. Brandt (left) and J. L. Cardona at Cudahy Bros. Co. display.

3.—William D. Todd, Hormel sales manager, obliges with a smile.

4.—Swift hospitality headquarters featured Prem in an attractive setting. Second from left is William A. Denissen, who did his usual efficient job as host.

5.—Gus Roberts (left), canned meats division, and G. W. Babcock ready to tell about Meatchee, Cudahy's new meat-with-cheese product.

6.—The attractive display of John Morrell & Co.'s canned and glass-packed products. The Morrell gentleman is O. T. Dvorak, Savory foods division.

7.—E. A. Ellendt, Wilson & Co. Certified chief, predicts all-out merchandising effort and brilliant future for Mor.

8.—C. A. Cordero, sales manager, Stahl-Meyer, Inc., inspects label for Dan-Dee, the firm's new canned item.

9.—L. F. Esser, Illinois Meat Co., with display of Broadcast brand products.

10.—J. V. Greene, Republic Food Products Co., looks over Red Seal products.





# DON'T RISK AN EXPLOSION!

By THEODORE A. COHEN  
Chief Engineer, Wheelco Instruments Co.

● This article is of much interest to packers, managers, superintendents, engineers, master mechanics and all others charged with the responsibility of maintaining operations at a high level of efficiency and preventing occurrences which might interfere with production or create conditions inconvenient to remedy, due to the growing shortage of equipment and difficulty of getting machines and parts. The increasing use of oil and gas as fuels for producing steam has created a hazard which has not been adequately guarded against in some packing-

houses—the danger of explosions in the combustion chamber. Such an accident might be expensive and seriously hamper operations, even if it did not necessitate a stoppage of all processing until the damage could be repaired.

The article outlines the causes of explosions in boiler furnaces, ovens, etc. and tells of ways to safeguard against damage to equipment and property from this cause. It is the first of a series planned to aid in conserving equipment through proper safeguards and preventive maintenance.

THE possibility of explosions in direct-fired ovens, kettles, and boiler plants furnishing steam for meat packing plants is one of the industry's most serious hazards. An explosion may involve injury or death to employees, physical damage to equipment, breakdown in production and disablement of other parts of the plant and equipment by subsequent fire.

Elimination of explosion hazards is gaining increased attention in many industries as attention of management is directed to means of protecting and extending the life of equipment. The need for combustion safeguards becomes greater as the war program draws more heavily upon peace-time industries for skilled labor, making it necessary in some cases to transfer to relatively inexperienced workers the re-

sponsibilities for tending boilers and other equipment.

Present-day combustion safety equipment has proved more trustworthy than human operators in preventing explosions under unexpected conditions, in applications ranging from small ovens to the largest boiler furnaces in existence. They provide protection at a cost within reason, compared to the cost of equipment and plant given protection.

Modern packinghouse power plants use gas, oil or coal fuel. The choice is frequently dictated by relative cost in a locality. In some cases one fuel is used in summer, when demand is only for process steam, and another fuel when space heating requirements boost the load.

Gaseous fuels, used in ovens and direct-fired kettles, are considered the

greatest potential danger, yet they often are used more carelessly than seemingly less hazardous fuels.

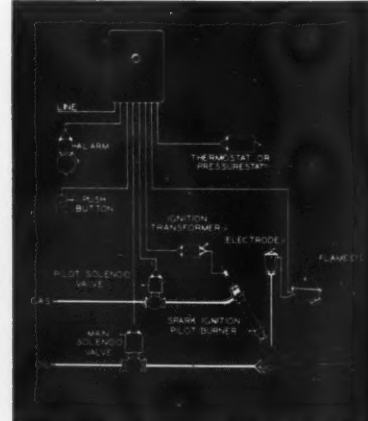
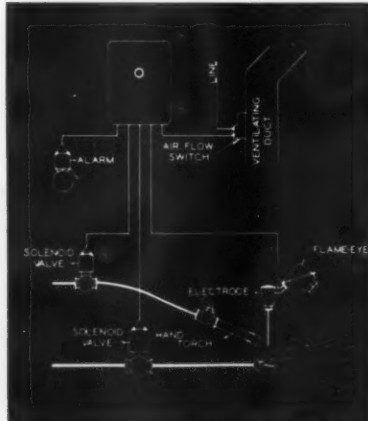
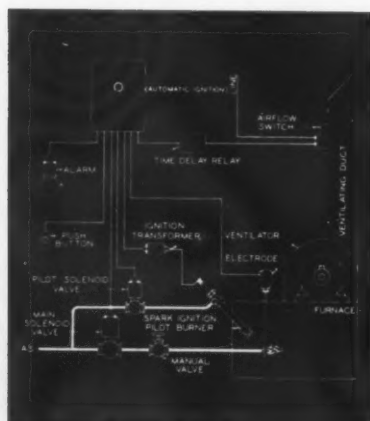
Records of one underwriting organization show 44 oil explosions, 13 gas explosions and 12 pulverized coal explosions in boilers during a given period. These figures do not prove oil-fired equipment less satisfactory from a safety standpoint, as there was a more widespread use of oil-fired equipment in the risks covered, but they do show there is a hazard in using each of these three types of fuels.

Further analysis of these explosions indicates 45 per cent were due to lack of burner safeguards or flame failure safety equipment; 35 per cent to defective burner operation, including clogging; 8 per cent to poor burner maintenance; 3 per cent to distribution

**GAS FUEL HOOK-UP** with provision for controlled purging of combustion chamber. No ignition attempts are made till air flow switch and time relay show chamber is purged of combustible vapors. Instrument then opens solenoid pilot valve and turns on ignition spark, igniting gas from pilot burner. Circuit is completed when pilot flame contacts electrode. Main solenoid valve is then opened, allowing fuel flow through manual control valve to main burner, where gas is ignited by pilot flame. After a fixed time cycle, spark ignition and pilot burner are shut off. If pilot burner or main burner fails to ignite, instrument immediately shuts off pilot and main fuel valves and sounds an alarm. Flame failure during operation also shuts down burners and causes relight cycle.

**COMBUSTION SAFEGUARD** for boiler burning oil or pulverized coal. It provides purging period during which hand torch cannot be ignited. Hand torch solenoid valve is then automatically opened; manual valve on torch may be opened and torch ignited. When torch is inserted through lighting port so that flame touches electrode, instrument opens main fuel valve. No oil or coal can reach burner until a flame is present to light it; no flame can be introduced into combustion chamber until latter has been purged of combustible vapors. Hand torch is withdrawn from chamber after lighting and its manual valve closed. If fuel is successfully ignited, photo-electric cell will react, causing instrument to keep fuel valve open. If ignition fails, valve shuts and alarm rings.

**A CONTROLLER**, which may be either a pressure-stat or thermostat, is incorporated in this combustion safeguard. Demand for heat by controller is transmitted to the instrument, which turns on spark ignition and pilot burner. When pilot light strikes electrode, completing circuit, main fuel valve is opened and oil or pulverized coal admitted to combustion chamber, to be ignited by pilot flame. After fixed time period, pilot and ignition are shut off. If ignition cycle has been completed and main fuel flame established, fuel safety valve stays open, held in position by photo-electric cell, and instrument ignition control assembly re-sets itself automatically for new lighting cycle. In case of flame failure after ignition period, fuel valve is instantly shut off.

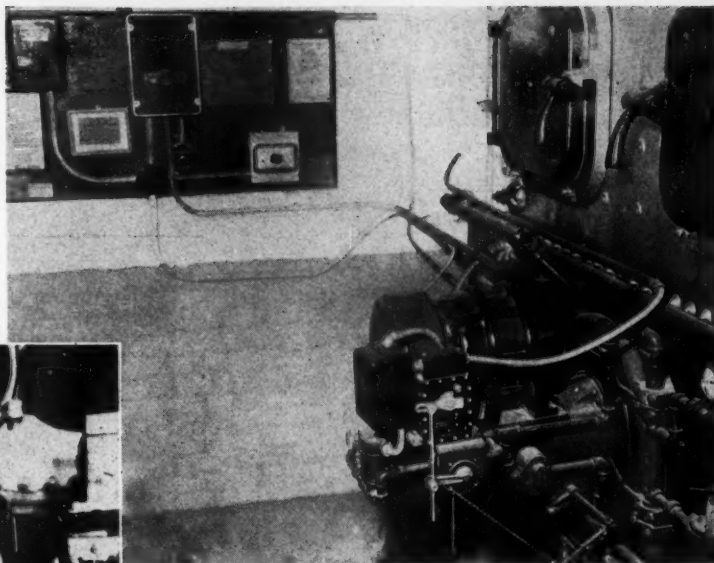




deficiencies, and 9 per cent to miscellaneous and undetermined causes.

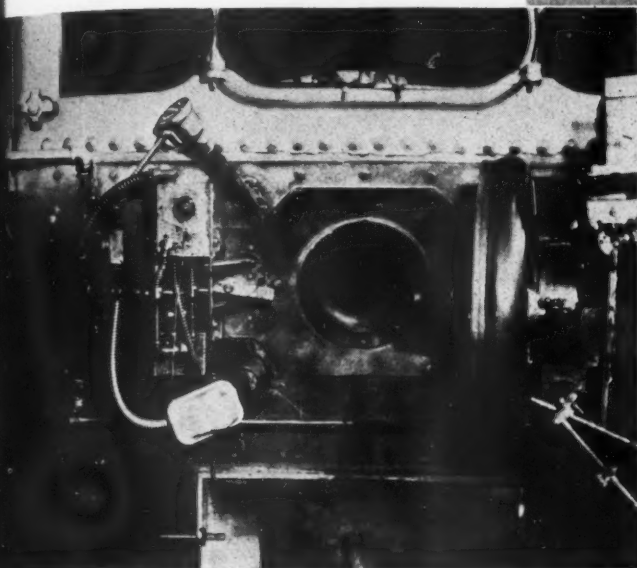
Mere use of a fuel does not make for explosion. It is true, however, that no furnace, boiler or fuel is immune from possible explosion hazards without combustion safeguards. Explosions occur in home furnaces as well as in industrial boilers.

Many explosions occur in gas ovens and gas and pulverized coal fired boilers when starting. Oil may leak past valves in the burner lines and accumulate in the combustion chamber; an explosion may result when the lighting



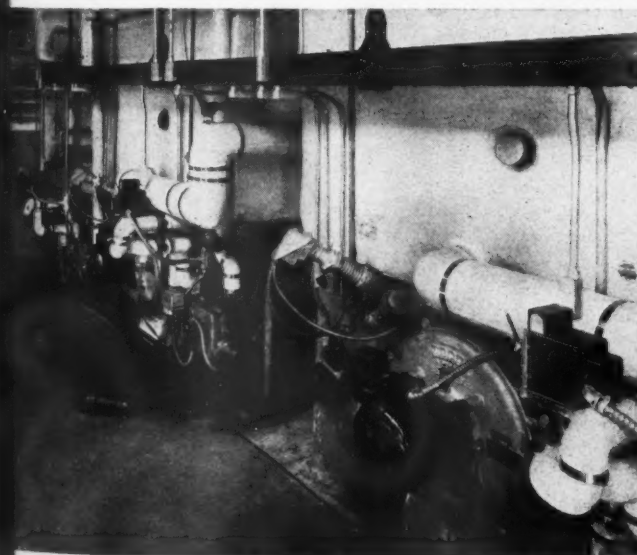
#### SAFETY EQUIPMENT INSTALLED ON OIL BURNER

Instrument which governs combustion safety equipment on the above oil burner is at center of panel. Electrode, seen entering combustion chamber over center of burner, opens oil line valves when lighting torch is in proper position. Photo-electric cell holds valves open during proper combustion.



#### PHOTO-ELECTRIC CELLS GUARD AGAINST HAZARDS

Upper photo shows installation of combustion safeguards on an oil burner. Electrode, above and to left of burner door, responds to a gas-burning pilot light, opening oil fuel line valves when pilot is burning properly. Photo-electric cell, entering chamber below and to left of burner door, holds valves open as long as proper combustion continues. Boilers in lower photo burn oil. Note photo-electric cells near burner doors.



torch is inserted. Likewise, unburned oil or pulverized coal may accumulate in the combustion chamber, and the gas distilled from it, when mixed with air, may produce an explosive mixture that can be ignited during the lighting procedure.

A slowing up or stoppage of the fuel feed may bring loss of ignition, and an explosive condition is created when the rate of fuel feeding is resumed without repeating the proper lighting cycle. A part of the furnace or oven may maintain sufficient heat for a short time to ignite the fuel and cause an explosion.

A third common explosion cause is a decrease in air supply to a degree where unburned fuel accumulates in furnace or flues and ignites when the proper fuel-air ratio is restored. Such explosions occur more readily when oil or pulverized coal is used. Explosions from this cause have taken place in hand- and stoker-fired coal furnaces. Insufficient air resulting from fan failure, or some other condition, may prevent raw fuel entering the combustion chamber from being completely consumed. The fuel accumulates and when the air supply is re-established, the gas in the pocket is diluted to present an explosive condition.

Explosions cannot occur:

- 1.—If furnace or oven has been purged of all fuel or hazardous vapors.
- 2.—If, after purging, an ample igniting flame from a torch or some other source is properly applied to each burner before fuel is turned on.
- 3.—If air velocity at each burner is kept sufficiently low to prevent loss of ignition when starting.
- 4.—If fuel is sufficiently rich to insure immediate ignition from torch.
- 5.—If, after ignition is established, proper mixture of fuel and air is maintained throughout the entire furnace operation and stable ignition is maintained at all operation rates.

Similarly, after starting, explosions cannot occur:

- 1.—If stable ignition has been attained.
- 2.—If a flame failure at burner causes an instantaneous shutdown in fuel supply.

(Continued on page 33.)

## Pass Price Control Bill, New Rationing Power to Henderson

MUCH amended and full of compromises, the price control bill was turned over to President Roosevelt this week. Congress completed legislative action on the hotly contested measure when the Senate adopted a compromise bill previously approved by the House.

Reflecting victories for the farm and labor blocs in both branches of Congress, the bill provides a ceiling of 110 per cent of parity on prices of farm commodities and gives the Secretary of Agriculture veto power over farm prices fixed by Leon Henderson, who will be named price administrator. Mr. Henderson has been serving in this capacity under executive order.

Passage of the bill will permit an increase of approximately 11 per cent in farm prices before a ceiling can be applied by the administrator, according to a statement by Sen. Prentiss H. Brown of Michigan. The measure contains no provision for controlling wages.

(Claude R. Wickard, Secretary of Agriculture, speaking at a meeting of southern farm leaders this week, said he believed that farm prices in 1942 would average "around parity," which would be less than the level possible under minimum ceilings provided in the price control measure.)

### Increase Rationing Power

Mr. Brown told the Senate that, while Mr. Henderson cannot buy or sell domestic farm commodities below the levels fixed in the bill, there is no prohibition against the Commodity Credit Corporation's selling farm products owned by it at prices below the minimum ceiling. The corporation can continue such sales of government-owned wheat, corn and cotton.

Price Administrator Henderson this week was given broad rationing powers over "the sale, transfer or disposition of products by any person who sells at retail to any other person," and over "the sale, transfer or other disposition of products by any person to an ultimate consumer."

In a statement conferring these new duties on the Office of Price Administration, of which Mr. Henderson is head, Donald M. Nelson, war production director, predicted that further rationing of consumer products is inevitable.

"Critical shortages exist in many



L. HENDERSON

basic raw materials which are more important in war production than in ordinary civilian channels," declared Mr. Nelson. Rationing plans for tires and tubes have already been announced, and another for new automobiles is under consideration. A sugar rationing program for civilians is to be introduced soon.

On January 28, Mr. Henderson approved price increases of \$1 per ton on borax and \$2 per ton on boric acid, stating that increased production costs justified the higher figures. The rise was permitted after a 30-day suspension of the advanced price by a California chemical concern at the request of OPA, which refused permission pending completion of an investigation of the increase.

War Production Director Nelson this week delegated to J. S. Knowlson, Director of Industry Operations, his power to compel acceptance of war orders and to issue priority orders and regulations. He also announced that C. H. Matthiessen, jr., will function officially as chief of the bureau of priorities in the Division of Industry Operations.

President Roosevelt this week, by executive order, designated Lieut. Gen. William S. Knudsen and Sidney Hillman as members of the new War Production Board. Messrs. Knudsen and Hillman were co-directors of the now displaced OPM.

### EXPAND HEAVY TRUCK OUTPUT

A 34 per cent increase in production of medium and heavy trucks during March over the same period last year was authorized on January 24 by the War Production Board. The Board ruled, however, that the trucks could not be equipped with tires, casings or tubes. The latter may be used only to assist deliveries to dealers, after which they are to be returned to the producer.

Effect of this provision will be to create a stockpile of medium and heavy trucks for essential civilian uses. Whenever one of the vehicles is released for sale, under a rationing plan to be put into effect, four tires and tubes are expected to be provided by governmental authority if not otherwise obtainable. Deterioration of tires on vehicles in possession of dealers will thus be avoided.

### TO MERCHANDISE NUTRITION

Paul V. McNutt, Federal Security Administrator, has appointed Harry E. Houghton as merchandising consultant to his office. Mr. Houghton's duties will include the development of a national nutrition merchandising plan for the Office of Defense Health and Welfare Service, and the coordination of the nutritional activities of all industries with this plan. Mr. Houghton is general sales manager of Brown Company, pulp and paper manufacturing concern.

## WPB ORDERS HIT DOG FOOD, SUGAR

● In what was stated to be "a preliminary step" to conserve tin, the War Production Board on January 27 issued orders drastically curtailing the use of tin cans for 11 products, including dog food, but no other meat products. This order provides that during February, 1942, dog food producers shall use only 50 per cent of the number of cans used for this product during February, 1941. It is presumed further information will be forthcoming soon on the number of cans to be available for dog food during the remaining months of this year. Use of tin cans for beer, tobacco, baking powder, biscuits, spices and condiments, candy, coffee, cereals and flour, chocolate and cocoa and petroleum products during February of this year was also limited to half the number used in same month of 1941.

*Dog food produced domestically in the meat packing industry, prepared feeds industry and all other industries in 1939 totaled 732,095,000 lbs. Of this total, 501,373,000 lbs. was packed in cans, more than twice the amount sold dry. The canned dog food was valued at \$22,948,000, compared with \$10,519,000 for that sold in other forms. During 1937 there were 412,436,000 lbs. of canned dog food produced, while other dog food totaled 128,681,000 lbs.*

**SUGAR.**—General preference order No. M-55, as amended January 27 provides that in any period specified by the director of priorities, a commercial user of sugar may accept delivery of a quota of the product constituting such percentage of his use of direct-consumption sugar in the corresponding period of 1941 as the director of priorities may from time to time determine. Any person who was not in business in the whole of the corresponding period of 1941 but was in business during October, November and December of that year, may accept delivery of a quota equal to such percentage of the average of his use in such months of 1941 as the director of priorities may decide.

An allocation order was issued January 27 limiting shipment of industrial sugar to users during February, 1942, to 80 per cent of the amount used by the receiver during February of last year. This order may seriously handicap operations in some plants, particularly if, for any reason, a small amount of sugar was used during February last year but more will be needed this February.

# PRESCO PICKLING SALT

**THE FAST CURE FOR EVERY PURPOSE**

*Because it's Mild*

**THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.**



# Up and down the MEAT TRAIL

## Consolidated Dressed Beef

### Firm Drops Incorporation

The Consolidated Dressed Beef Co., Inc., Philadelphia, which for more than a year has been carrying on the activities of the Consolidated Dressed Beef Co., the Consolidated By-Product Co. and the Philadelphia Abattoir Co., will continue to do so at its modern abattoir building, located at 36th st. and Grays Ferry ave., Philadelphia, W. J. Donohue, vice president, announces.

Over a year ago, the stockholders and officials of the Consolidated Dressed Beef Co., for many years one of the leading Philadelphia meat packing concerns, incorporated for the purpose of acquiring and continuing the activities of the three concerns mentioned above. Shareholders have now elected to dissolve the corporation and the board of directors is settling the affairs of the company's incorporated state.

### Charles A. Young Dies

Charles A. Young, 69, one of the organizers of the Springfield Abattoir Co., Springfield, O., passed away at his home

in that city on January 13. Death was attributed to coronary thrombosis. Mr. Young entered the meat business with his father, John Young. In 1895, he was engaged in the trade at Aberfelda, O., from which he transferred his plant to Springfield in 1912. One of the organizers of the Springfield Abattoir Co., he served as vice president and treasurer, and later as president, retiring in 1938.

## Las Vegas Packers Open

### New Plant to Visitors

Representing an investment of \$30,000, the new home of the Prime Meats & Provision Co., Las Vegas, Nev., was the scene of an open house program for visitors on January 18. Guests were greeted by Jack Wollenzein and Al Wendelboe, partners in the ownership and management of the business. They have a background of 17 years in the meat industry and have been operating at Las Vegas for the past three years. To meet the demands of expanding business, they began construction of the new plant several months ago. The new unit, modern in every respect, contains both wholesale and retail divisions and features an installation of ultra violet ray lamps used in meat processing.

## Personalities and Events Of the Week

George M. Brown was elected president of the Lincoln Packing Co., Lincoln, Neb., at the annual meeting on January 13. Other officers named included Nellie L. Madden Gyrrell, vice president, Frank B. Adams, secretary, D. E. MacArthur, treasurer, and E. E. Fanestil, general manager. Board of directors named at the meeting includes George M. Brown, Nellie L. Madden Gyrrell, Edna MacArthur, E. E. Fanestil, George G. Swingle, D. E. MacArthur and Frank B. Adams.

Adolph G. Ackermann, president of the Laclede Packing Co., St. Louis, reports that the company's sales in 1941 hit a new high mark.

D. M. Bodine & Sons, Trenton, N. J., manufacturers of meat products, has appointed the Oswald agency as advertising counsel.

W. F. McClellan, safety director for all plants of Armour and Company, addressed the fourth meeting of the Omaha Safety Council's industrial safety forum recently at the Nebraska Power auditorium. His subject was "Machine Shop Hazards and Safety in Foremanship."

Tom W. Bailey, in charge of the Savory foods division of John Morrell & Co., participated in a radio broadcast over Station WLS, Chicago, while in the city for the canners' convention this week. Mr. Bailey explained the use of meat by the armed forces and gave helpful information on serving canned meats.

Waterfront Provision Corp. and Klein & Nussbaum, Inc., have been incorporated to deal in meats and meat products in New York City. Incorporators are Milton H. Mandel and Rose H. Nussbaum, respectively.

"Buy a Bomber" campaigns in various cities are receiving the active support of packer employees. At Pittsburgh, Pa., employees of the killing and cutting department of Pittsburgh Provision & Packing Co. have contributed \$54.50 to a local fund. A group of workers at the Madison, Wis., plant of Oscar Mayer & Co. has given \$20 to a bomber fund there.

Stark & Wetzel Packing Co., Indianapolis, is sponsoring a radio program known as "Meet the Mike." Members of women's clubs are interviewed at their meetings, and for appearing before the "mike" receive a package of one of the company's products. The program has proved highly popular.

Settlement of a 23-day strike at the



Turning the tables on Oscar Mayer salesmen in a playlet presented at the annual sales convention, "Happy Sam," the butcher, pointed out the significance of complete line selling and what it means to their customers. Shown with "Happy Sam" are (left to right): R. V. Downey, advertising manager, G. O. Mayer, general manager, John Marhofer, production chief, and Carl Mayer, vice president in charge of sales of the Mayer organization.



Munns Bros. packing plant, Lexington, Ky., was announced on January 14 by William B. Martin, company attorney, and union representatives. According to a joint statement issued, a blanket hourly wage increase of 8c, seniority rights and a preferential union shop were granted.

Joseph T. Murphy and Roy F. Norris, well known in Chicago provision circles, have formed the firm of Murphy-Norris Co., Suite 1240-41, Board of Trade bldg., to handle a general provision brokerage business. The telephone number is Harrison 5144.

The Golden Gate Meat Co. is the firm name under which Joseph Baldo has obtained a certificate to conduct business at 464 S. Atlantic ave., Los Angeles.

William W. Lord, vice president of the Paris Tanning Co., was elected a director of the Casco Bank & Trust Co., Portland, Me., recently. He has been in the leather business since 1928.

Approximately 200 sheep perished recently when two double-deck stock cars left the track at Buffalo, N. Y., and plunged down an embankment into a frozen swamp.

Wages totaling \$4,200,000 were paid to employees of the So. St. Joseph, Mo., plants of Armour and Company and Swift & Company during 1941, according to figures released by George H. Damsel, general manager for Armour, and Walter S. Parker, who holds a similar position with Swift.

Otto S. Martin, 74, former eastern manager for the Jelke margarine producing firm of Chicago, died on January 10 at Lake Hopatcong, N. J. He was a native of Elkhart county, Ind.

M. S. Abraham and A. V. Zammataro, packinghouse products brokers of New York, recently returned from an extended New England trip.

Ben H. Rosenthal, president, Ben H. Rosenthal & Co., Dallas, spent several days in New York during the past week and then visited Al Lewis, executive of the Colonial Provision Co., Boston, who joined him in a trip to Miami, Fla., where they will enjoy a few weeks' vacation.

Maury Hopkins, industrial relations department, and P. L. McGehee, engineering department, Wilson & Co., Chicago, were visitors to New York during the past week.

George J. Stewart, vice president, Swift & Company, Chicago, spent a few days in New York last week.

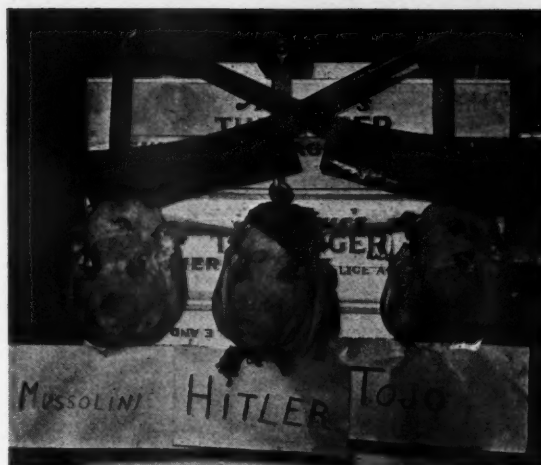
R. W. Vohl, superintendent, and G. W. Byrkit, office manager, New York Butchers Dressed Meat Co., have chosen the same time to spend a mid-winter vacation in Florida.

C. J. Tormey, secretary to E. L. Cleary, Eastern district manager, John Morrell & Co., New York, was mustered into the U. S. Coast Guard on January 27. Mr. Tormey has been with the company for nine years.

Rudolph Schulz, Philadelphia representative of the E. M. Todd Co., Inc., Richmond, Va., curers of Old Virginia hams and bacon, followed the sea as a

## NO REFLECTION ON HOGS

Led by Sergeant Martin Johnson, the boys at the St. Paul branch of Armour and Company built a display of three hogs' heads, known as "Axing the Axis." Two large meat cleavers were placed directly above the head where they will do the most good. Sergeant Johnson is working temporarily at the branch, having been released from the army because of his wife's illness, but plans to re-enter the army soon.



captain and master of ships before beginning his association with the packing industry 12 years ago. He retains interest in sailing as a hobby.

Illinois Meat Co., Chicago, is advertising its Broadcast brand hash on a women's radio program heard over Station KYW, Philadelphia. Arthur Meyerhoff & Co. is the agency handling the presentation for Illinois Meat.

J. R. Tranter, president, Kold-Hold Mfg. Co., Lansing, Mich., announces the second expansion of the company's facilities within the past few months. A new plant was recently completed to handle expanded production of refrigerating equipment for industrial and defense needs. Due to increased volume, a large new addition is now being built, to be occupied within six months. It will increase productive floor area 100 per cent, adding new loading and receiving docks and experimental and testing laboratories.

William McLeod, sales manager, Oscar Mayer & Co., Madison, Wis., recently flew to Pittsburgh and spent some time visiting Howard G. Ziegler and inspecting the plant of C. & W. Ziegler, Inc., there. He then proceeded by plane to New York.

John Bernard Greene, 20, son of C. I. Greene, Pittsburgh manager for the E. Kahn's Sons Co., Cincinnati, enlisted in the Navy and left Pittsburgh this week. He hopes to be classified as a mechanic in the Air Corps or as a machinist's mate.

J. M. Foster, manager of the Sioux

## Kansas Plant Expanding

The Maurer-Neuer meat packing plant at Arkansas City, Kans., will soon erect a three-story addition to be used for increased meat processing facilities. Stanley Spencer, secretary-treasurer, announced recently. The company, which distributes its product widely throughout Kansas and Oklahoma, recently installed a new bacon slicer and is modernizing its refrigeration equipment. A. B. Maurer of Kansas City is president of the company, which now employs 100 persons.

Falls, S. D., plant of John Morrell & Co., announced recently that the payroll allotment plan of buying defense bonds has been adopted with considerable success at the plant. According to Mr. Foster, plant employees will purchase more than \$5,000 worth of the bonds each week.

Bakersfield Packing Co. has been organized at Bakersfield, Calif., by J. C. Beggs and has received articles of incorporation from the state corporation commissioner.

Regal Mfg. Co., South Gate, Calif., is erecting a 4,000-sq. ft. building at 4433 Firestone blvd. for expanded manufacture of meat and bone-cutting equipment.

Dr. Arthur W. Wilson, 74, prominent retired Chicago manufacturer of steel and wire and brother of Thos. E. Wilson, chairman of the board of Wilson & Co., died at Los Angeles January 22 after a six-day illness. The body was returned to Chicago for internment.

The prominent New Orleans meat packing concern of Longino & Collins responded with a will to the Red Cross drive in that city. In addition to the company's gift of \$100, each employee contributed a full day's pay, swelling the contribution by \$758.40.

Wayne W. Wilson, jr., of the Hall Street Cold Storage Warehouse, Inc., Brooklyn, N. Y., reports that 100 per cent of the employees at their refrigerating plant have subscribed to U. S. defense bonds.

Through T. J. Cully, superintendent of Figge & Hutwelker, Inc., one of New York's oldest slaughterers of hogs and wholesalers of pork, the employees of the company requested the management to provide for regular payroll deductions so that they might conveniently purchase defense bonds. A. H. Figge, president, and Edward Figge, secretary-treasurer, were pleased to learn that the plant had subscribed 100 per cent.

Edward Oppenheimer, vice president, Oppenheimer Casing Co., Inc., New York, has been appointed chairman of the sausage casing division of the U. S. defense bond drive.

## Small Packer Ruled Wage-Hour Exempt in U. S. Court Decision

Peoples Packing Co. of Oklahoma City and its employees were ruled outside provisions of the federal wage and hour law because the company "was not engaged in commerce," in an important decision by Edgar S. Vaught, federal district judge at Oklahoma City. The suit was instituted by the Wage and Hour Division, U. S. Department of Labor, and the decision is believed to be the first court ruling on the applicability of the law to intrastate packers. A number of these firms have already accepted the government's contention that they are covered by the law.

The Peoples Packing Co. employs about 45 persons, kills cattle and hogs and turns out sausage and smoked meats, but is not federally inspected.

The Wage and Hour Division's attorneys contended that "since, hides are sold to a purchaser in Oklahoma City, who in turn sells them to persons outside the state, and since offal is sold to another corporation in Oklahoma City, which in turn processes same into grease and tankage and sells the grease to soap manufacturers outside the state, that the (packing) company is engaged in interstate commerce," and subject to provisions of the wage-hour law.

Pointing out that "it is apparent that the contention of the administrator is highly technical," Judge Vaught ruled that the company "is a servicing establishment" in which "more than 95 per cent of the value is for use in intrastate commerce." "It would seem that the (wage-hour) administrator is attempting to 'push' the construction of the act to apply to an incidental part of the business rather than the business itself," the opinion added, in denying the petition for an injunction against the packing company.

## Swift Backs Study on Vitamin B's Riboflavin

Riboflavin—one of the B vitamins most abundant in meat—will be the subject of a special investigation by two Cornell University scientists under grant of a Swift & Company Fellowship in Nutrition, it was announced here today.

The vitamin, formerly called "G" but now known as a member of the B complex whose presence in the human diet is essential to good health and working efficiency, will be studied by Drs. L. A. Maynard and L. C. Norris, national authorities in nutrition. Their work will concern the riboflavin content of food-stuffs and the effect upon it of manufacturing processes and cooking.

Dr. R. C. Newton, vice president in charge of research for Swift & Com-

pany, in announcing award of the fellowship, said: "The functioning of riboflavin is indispensable to good health, but very little is known about it. Officials of the U. S. Department of Agriculture have established that deficiency of riboflavin is a liability whose most noticeable effects are lesions of the skin about the mouth, nose, and eyes."

## INSTITUTE AD REPRINTS

Extra copies of the attractive full-color advertisement headed "The Thriftier Cuts of Pork," which appeared in the January 23 issue of *Life* and is scheduled for the February 11 issue of *The Saturday Evening Post*, are available to participants in the American Meat Institute's national advertising campaign, the Institute announced this week. It is suggested that copies of the ad be supplied to leading retail accounts for display at the point of sale.

The Institute also announces that a small surplus quantity of full-size, full-color January 24-sheet posters, similar to those which went up throughout the country on January 15 as part of the national advertising program, are available to campaign participants wishing to place the poster on privately owned panels located near plants and branches.

This poster features "thrifty meat stew" with the statement, "Meat gives you essential B vitamins, proteins, minerals," and bears the seal of acceptance of the council on foods, American Medical Association.

## Distribution of Census Reports Curtailed

The general distribution of census publications and other releases prepared by the Bureau of the Census, Department of Commerce, is being discontinued immediately in the interest of wartime economy, according to an announcement by J. C. Capt, director.

"Hereafter," explained Mr. Capt, "reports will be sent only, when available, in response to specific, written requests which should briefly explain your need so that substitute material may be sent if the publication specifically requested is not available."

While distribution of the publication is being "cut to the bone" to make additional funds and more material available for war purposes, the Bureau of the Census will continue to supply certain strategically located libraries with one complete file of the publications. A list of the designated libraries is available on request from the bureau.

Census reports may be purchased from the Superintendent of Documents, Government Printing Office, Washington, D. C.

## Convention Exhibits Attract Meat Canners

Pictured on the opposite page are some of the exhibits of interest to meat packers and canners which were shown at the Canners' Convention this week in Chicago. A strong national defense and war production theme was evident in many of the displays:

- 1.—Yale & Towne Mfg. Co.
- 2.—Heekin Can Co. lounge was popular.
- 3.—International Salt Co., Inc. Fourth from left is D. W. Kaufmann, chief engineer.
- 4.—Taylor Instrument Companies.
- 5.—Food Machinery Corp.
- 6.—American Can Co.
- 7.—Worcester Salt Co. Seated (l. to r.): P. O. Hunter, district manager, W. W. Nune, vice president and western sales manager, and L. W. Coleman, Chicago office.
- 8.—C. J. Tagliabue Mfg. Co. W. W. White, Milwaukee sales representative, and R. H. Hix, Chicago sales, are shown in photo.
- 9.—Liquid Carbonic Corp.
- 10.—U. S. Steel Corp.
- 11.—Hazel-Atlas Glass Co.
- 12.—Wm. J. Stange Co.

## New Patriotic Emblem Available to Packers

A special emblem showing the American eagle poised on guard above a cargo ship is now available for voluntary use by packers and food processors to identify United States food products wherever they are sent throughout the world, it has been announced by the U. S. Department of Agriculture. The emblem was presented to Secretary Claude R. Wickard by Walt Disney, in recognition of the vital part United States food is playing on both the home and foreign war fronts of the world.

The emblem, which can be reproduced in black and white or in blue, red and black on white, features the eagle fending off a bombing plane. Stars representing the four freedoms, pledged in the Atlantic charter and later by the United Nations, are just below the block letters "U. S. A." While the emblem will probably be used first for food packaged for government purchases, officials believe that its use will spread to containers for regular commercial distribution. It can be used in connection with new printings of food labels, or as a stamp for crates and other containers.



SUPPORT YOUR COUNTRY BY  
BUYING U. S. DEFENSE BONDS

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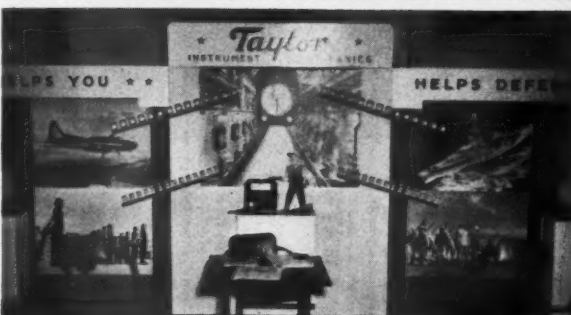
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# Back Pressure Regulation Reduces Shrink in Combination Chill-Holding Beef Coolers

**T**HE back pressure regulator, as its name implies, is installed in the suction line of unit coolers and evaporators to hold the back pressure constant at any point necessary for operating the refrigerating equipment at high efficiency. In addition to its value as a means of maintaining the refrigerant at any desired temperature, the back pressure regulator, if properly used, makes it possible to hold desirable relative humidity conditions in chill rooms and coolers. Indirectly, therefore, its use can materially influence the percentage of shrink and the degree of discoloration in fresh meats and carcasses during the time they are in the controlled room.

Failure to apply back pressure regulators more generally on meat plant refrigerating equipment seems to be due, in some measure, either to lack of appreciation of their functions and advantages, or to packers' unwillingness to set up a procedure of close regulation of chill room and cooler conditions by frequent adjustment of the controlling device.

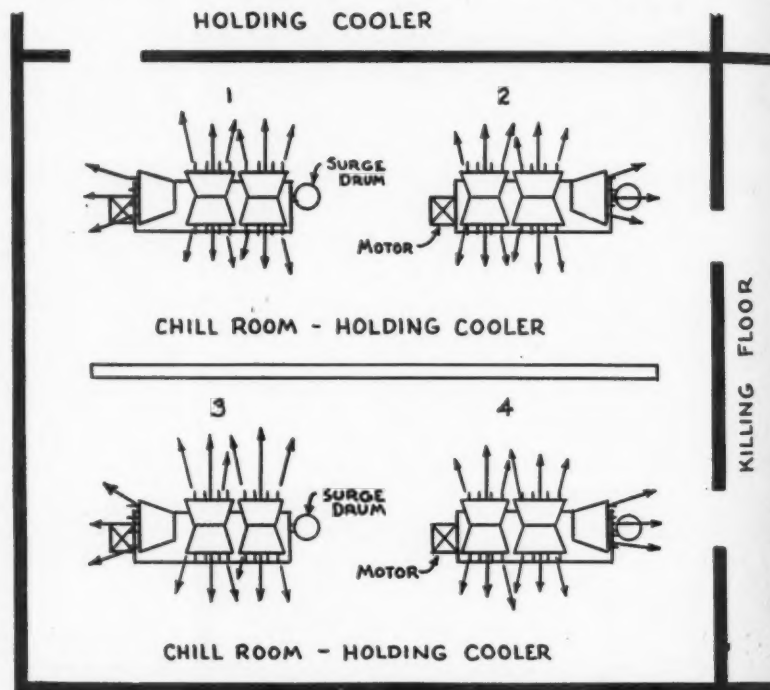
In a midwestern abattoir, the manager reports that a total shrink of only 1¼ to 1½ per cent, about one-half the usual loss, takes place from the time beef carcasses enter the chill room until they are shipped. Some of the shrink saving can be attributed to unusual conditions in this plant, which are described later in this article. However, the major factor, says the packer, is the ideal condition maintained in the chill room by careful adjustment of the back pressure regulator at intervals during the chilling operation, and the resulting high percentage of relative humidity held during the comparatively short period following chilling and before shipping.

The plant in which these unusual results are being obtained slaughters cattle only and sells practically all its

output in carlots. Carcasses are usually loaded into the refrigerator cars on the second or third day after slaughter.

The speed with which carcasses are moved out permits use of a novel chill room-holding cooler arrangement which materially reduces handling carcasses after they have been chilled, as well as eliminating much of the labor required

plant consist of three refrigerated rooms—two combination chill rooms and holding coolers and a larger cooler designed for holding purposes only. A sketch of these three rooms is shown on this page. Combination chill rooms and holding coolers are 71 ft. long and 35½ ft. wide. Two Niagara direct-expansion, bare pipe coil unit coolers, equipped with brine defrosting sprays and special air outlets which deliver chilled air in three directions as shown, are installed in these rooms. The units



## PLANNED TO CUT CARCASS HANDLING LABOR

Plan of combination beef carcass chill rooms and holding coolers described in the accompanying article. Operations in these rooms are based on a two-day period, each cooler being used as a chill room on one day and as a holding cooler on the next. The plan saves much carcass handling labor.

to shift carcasses from chill room to holding cooler.

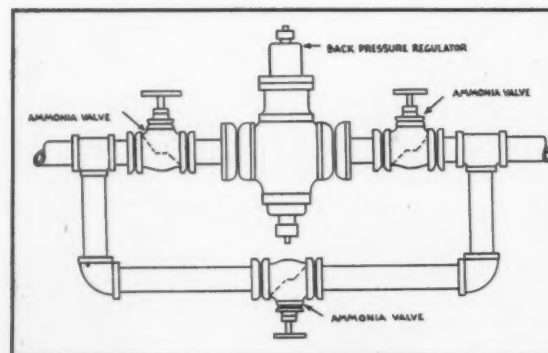
Chilling and holding facilities at this

have a capacity of 11¼ tons each at 33 degs. F. room temperature and use 6 deg. F. ammonia. Air delivery capacity of each unit is 11,000 c.f.m.

These rooms are used on alternate days as chill rooms and holding coolers and are operated as follows:

The temperature of the room to be used as a chill room is brought down to about 28 degs. F. before slaughtering starts, using a suction pressure of about 20 lbs., corresponding to about 6-deg. F. ammonia. As hot carcasses are delivered, temperature of the room and back pressure are watched carefully, and the equipment is adjusted manually, as required, to maintain conditions which will chill carcasses rapidly and at the same time hold shrinkage at low level.

The method of controlling the per-



## A SHRINK SAVER

By proper use of the back pressure regulator, one packer chills beef carcasses with exceptionally low shrink loss. The sketch shows the proper method of installation. By-pass is provided to permit operation of unit cooler when back pressure regulator is out of service.



centage of relative humidity of room air is set forth in the following general statement. As the temperature difference between refrigerant and room air is reduced, percentage of relative humidity increases; conversely, as the temperature split widens, the percentage of relative humidity decreases. Inasmuch as carcass shrink is influenced in large measure by the percentage of relative humidity of the air of the room in which the carcasses are held—being smaller in a high relative humidity and greater in a low relative humidity—good practice demands that the relative humidity be kept as high as possible.

The temperature of the refrigerant is governed by its pressure. By using the highest refrigerant temperature which will hold the room temperature at the desired point, the percentage of relative humidity of the room air is automatically kept at the highest point. Back pressure, refrigerant temperature and room humidity can be regulated and controlled, therefore, by adjusting the back pressure regulator.

The temperature in the chill room at this plant is not allowed to rise above 33 degs. F., but during the interval between the low temperature period of 28 degs. F. and the high temperature point of 33 degs. F., the lowest possible difference is maintained between refrigerant temperature and room temperature by adjusting the back pressure regulator (serving the two unit coolers in the room) to meet changing conditions.

This plan requires some of a workman's time and careful attention to room conditions and the rate at which the carcasses are chilling. However, this expense is inconsequential, in the opinion of the packer, in view of the substantial savings in shrink.

The manner in which a back pressure regulator is installed to serve the two unit coolers in each room is shown in the sketch on page 20. The by-pass permits operation of the coolers if it should be necessary to remove the regulator from the line for repairs. Inasmuch as conditions vary between chill rooms, size and kind of animals being slaughtered, rate of kill, capacity of refrigerating equipment, etc. no specific rules can be given for maintaining ideal conditions by back pressure regulator adjustment. The worker assigned to the task of cooler operation must be governed by conditions and must learn when and how to make back pressure regulator adjustments by experience.

#### Operating Procedure

When the carcasses have been chilled in this midwestern plant, the temperature of the combination chill room and holding cooler is held at 32 to 33 degs. F. On the day following chilling in the first room, the other combination chill room and cooler is operated as a chill room and the first room functions as a holding cooler.

Carcasses are usually shipped on the day following slaughter. If they are not moved out by the second day, and

slaughtering is done on the third day, the carcasses in the first combination room are shifted into an adjoining holding cooler and the temperature of the first room is reduced to prepare the space for use as a chill room. If no slaughtering is done on the third day, the carcasses are held in the first combination room until they are shipped or until slaughtering is resumed.

#### FROZEN FOOD MEN ORGANIZE

Producers of frozen foods meeting in Chicago this week for the canners' convention announced the formation of the National Association of Frozen Foods Packers to insure full effectiveness of the industry in maintaining the nation's wartime food program. Edwin T. Gibson, president, Frosted Foods Sales Corp., New York, was elected president, while Ralph O. Dulany, John H. Dulany & Son, Fruitland, Md., and John N. Seaman, Bozeman Canning Co., Mt. Vernon, Wash., were named vice presidents.

The association announced that its primary purpose will be to cooperate closely with the federal government in making available complete information on the resources of the frozen foods industry and to increase the usefulness of the industry during war. A full-time secretary will be named in the near future to represent the frozen foods producers.

## DOORS FOR DEFENSE

National defense starts at your doorways!

Defense demands food conservation—inefficient cold storage doors weaken the whole program.

It's good patriotism to protect your products now with the best in cold storage doors—JAMISON-BUILT DOORS.

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## JANUARY 31 SATURDAY

*This year,  
this month, today*

order

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## “Remember— PACKAGED BACON”

★

When you enlist Sutherland's service, your requirements are entrusted to a manufacturer who has played an extremely important role in developing new and better packages for the packinghouse industry. The Sutherland line includes a vast assortment of packages for various types of meat products.

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# SUTHERLAND PAPER CO.

KALAMAZOO, MICHIGAN

## SWIFT REPORTS TO EMPLOYEES

The vital role played by meat packing employees in keeping up the morale of the nation's armed forces and civilian population was pointed out this week to 73,000 men and women of Swift & Company by John Holmes, president, in the firm's fourth annual report to its employees. To meet this demand, he called for greater emphasis on better understanding and team-work by all in the industry.



JOHN HOLMES

“Each of us realizes how important his job is in this war crisis,” said Mr. Holmes. “We are engaged in vital war work. The preparation of food for the armed forces is just as important as the building of planes, guns and tanks. Modern warfare requires large numbers of sturdy mechanical weapons. Yet each one must be operated by men who likewise are sturdy and efficient. Also, these weapons must be built by men and women with health and vigor. That's where we in the food industries come in.”

Mr. Holmes revealed that the company's average hourly rates of pay had increased 49 per cent since the prosperity year 1929. Average weekly earnings have risen by 18 per cent since 1929, despite the fact that the average hours of work decreased from 50 to approximately 40 per week. During 1941, 52,300 Swift employees received vacations of from one to three weeks with pay. During the past 14 months, the company has added 12,000 employees to meet increased demands of the defense program.

The report leads off with an honor roll of service, showing photographs of some of the men who have from 45 to 51 years of service with the company. Prominent among the leaders who top the list are Patrick J. O'Brien, Somerville, Mass., and William E. Atherton, well-known beef grader in the Chicago plant (both 51 years); A. D. White, director of public relations (50 years) and Charles H. Swift, chairman of the board, 47 years. Other pages carry photographs and names of employees with service records down to 20 years.

Throughout the booklet are photographs of operations in various Swift plants. An added feature of the 1941 report consists of composite photographs showing some of the former Swift employees now in the armed forces. There are approximately 1,800 now in some branch of the service.

A success story signed by Harold H. Swift, chairman of the board, bears out the old adage: “Great oaks from little acorns grow.” It tells of the career of William B. Traynor, who joined the firm as messenger at the age of 15 and rose to his present position as a director and vice president and treasurer.

# December Canning Larger; Processed Meats Rise in '41

**A**MERICAN packers continued to turn out processed and canned meat food products at a record-breaking pace during December, to meet the increasing demands of a nation at war and the needs of our allies. All major classes of processed and canned meat products exceeded volume for any previous December of record. In each instance, output was also larger than for the preceding month.

The past year was a record year for production of processed and canned meat products. Total canned meat for the year, at 1,161,012,248 lbs., was 406 million lbs. greater than during 1940; canned pork, at 462,855,228 lbs., was 181 million lbs. greater; sausage production exceeded the previous year by 58 million lbs., and meat loaf output exceeded 1940 by 21 million lbs.

December sausage production exceeded November output by approximately 7 million lbs., and was about 10 million lbs. above December 1940 volume. Like that of other major processed and canned meat products, December sausage production far exceeded that during any other December of record. This was true of each kind of sausage produced, as well as of total volume. All showed more than a seasonal increase over November figures.

Outstanding gains continued to be made in canned meat food products; total canned meat in December reached 146,165,845 lbs., compared with 113,871,464 lbs. in November and 93,923,972 lbs. in December, 1940. Pork canned in December totaled 66,093,200 lbs.—more than double the output in December a year earlier, at 31,139,439 lbs., and almost 22 million lbs. above the preceding month, at 44,394,031 lbs.

More meat loaves were produced and more bacon sliced during December than during November or December 1940. During several months in the spring and summer of 1941, sliced bacon production failed to hold its own with production a year earlier, but since August, output has picked up and each month since has shown increased volume, compared with a year ago. Total volume for 1941 was approximately 4 million lbs. ahead of 1940; for the packer fiscal year, output was barely 2 million lbs. ahead of the preceding year's total.

Quantity of each kind of sausage manufactured in December, 1941, compared with December 1940 and 1939:

|                                   | Dec.<br>1941<br>lbs. | Dec.<br>1940<br>lbs. | Dec.<br>1939<br>lbs. |
|-----------------------------------|----------------------|----------------------|----------------------|
| <b>SAUSAGE—</b>                   |                      |                      |                      |
| Fresh .....                       | 15,720,852           | 13,745,350           | 11,877,174           |
| Smoked and/or<br>cooked .....     | 50,801,193           | 43,330,341           | 38,901,002           |
| To be dried or<br>semidried ..... | 10,521,152           | 9,800,977            | 9,008,131            |
| Total .....                       | 77,043,197           | 66,876,648           | 59,786,307           |
| Total output of sausage products  |                      |                      |                      |

(000 omitted) in 1941, 1940, and 1939:

|                 | 1941<br>M lbs. | 1940<br>M lbs. | 1939<br>M lbs. |
|-----------------|----------------|----------------|----------------|
| <b>SAUSAGE—</b> |                |                |                |
| Fresh .....     | 148,269,104    | 136,968,513    | 116,711,014    |
| Smoked .....    | 642,202,084    | 598,896,297    | 585,992,464    |
| Dried .....     | 124,232,855    | 121,234,888    | 111,479,879    |

Production of sausage during each month of 1941, with comparisons:

|                 | 1941<br>lbs. | 1940<br>lbs. | 1939<br>lbs. |
|-----------------|--------------|--------------|--------------|
| January .....   | 70,990,926   | 66,216,941   | 61,138,875   |
| February .....  | 63,691,166   | 59,722,810   | 53,478,635   |
| March .....     | 67,737,125   | 61,015,994   | 61,163,870   |
| April .....     | 73,024,406   | 70,775,297   | 57,674,333   |
| May .....       | 83,100,471   | 75,628,700   | 71,676,040   |
| June .....      | 79,008,471   | 71,926,580   | 73,268,181   |
| July .....      | 85,893,943   | 79,935,413   | 71,359,293   |
| August .....    | 80,923,050   | 79,312,385   | 74,988,389   |
| September ..... | 79,018,748   | 72,538,802   | 70,000,008   |
| October .....   | 84,188,044   | 83,010,753   | 72,608,557   |
| November .....  | 70,104,689   | 70,130,406   | 67,155,268   |
| December .....  | 77,043,197   | 66,876,648   | 59,581,307   |

Total sausage production under federal inspection during 1941, compared with the total for each of the preceding years to 1928, inclusive:

|           | lbs.        |           | lbs.        |
|-----------|-------------|-----------|-------------|
| 1941..... | 914,704,006 | 1934..... | 785,640,000 |
| 1940..... | 857,090,699 | 1933..... | 715,424,000 |
| 1939..... | 794,183,356 | 1932..... | 642,921,066 |
| 1938..... | 762,427,846 | 1931..... | 682,836,104 |
| 1937..... | 781,064,915 | 1930..... | 736,615,400 |
| 1936..... | 779,351,000 | 1929..... | 794,579,099 |
| 1935..... | 758,499,000 | 1928..... | 778,600,659 |

Canned pork output during 1941 and December:

|                     | Year<br>1941<br>lbs. | Dec.<br>lbs. |
|---------------------|----------------------|--------------|
| <b>CANNED PORK—</b> |                      |              |
| 1941 .....          | 462,855,228          | 66,093,200   |
| 1940 .....          | 282,235,542          | 31,139,439   |
| 1939 .....          | 202,738,547          | 26,172,005   |
| 1938 .....          | 187,928,983          | 15,040,443   |
| 1937 .....          | 115,868,088          | 11,282,998   |

Production of sliced bacon and meat

loaves in federally inspected plants during 1941:

|                 | Bacon<br>Sliced<br>1941<br>lbs. | Meat<br>Loaves<br>1941<br>lbs. |
|-----------------|---------------------------------|--------------------------------|
| January .....   | 25,301,058                      | 10,483,145                     |
| February .....  | 21,788,663                      | 9,636,966                      |
| March .....     | 23,136,684                      | 9,546,922                      |
| April .....     | 23,652,679                      | 10,349,636                     |
| May .....       | 27,043,376                      | 12,700,268                     |
| June .....      | 27,465,777                      | 11,985,542                     |
| July .....      | 29,982,191                      | 12,968,551                     |
| August .....    | 29,335,189                      | 12,278,680                     |
| September ..... | 29,638,038                      | 13,599,017                     |
| October .....   | 29,333,721                      | 14,805,771                     |
| November .....  | 25,573,889                      | 12,014,362                     |
| December .....  | 27,724,142                      | 12,168,133                     |
| Total .....     | 319,925,306                     | 142,280,993                    |

Volume of bacon sliced during 1941 and December:

|                      | Year<br>1941<br>lbs. | Dec.<br>lbs. |
|----------------------|----------------------|--------------|
| <b>SLICED BACON—</b> |                      |              |
| 1941 .....           | 319,925,306          | 27,724,142   |
| 1940 .....           | 316,016,587          | 23,237,450   |
| 1939 .....           | 273,479,494          | 22,336,794   |
| 1938 .....           | 240,464,742          | 18,007,520   |
| 1937 .....           | 219,541,363          | 17,381,913   |

Production of meat loaves during 1941 and December:

|                     | Year<br>1941<br>lbs. | Dec.<br>lbs. |
|---------------------|----------------------|--------------|
| <b>MEAT LOAVES—</b> |                      |              |
| 1941 .....          | 142,280,993          | 12,168,133   |
| 1940 .....          | 120,555,716          | 10,261,375   |
| 1939 .....          | 107,682,533          | 8,391,280    |
| 1938 .....          | 90,164,377           | 8,032,194    |
| 1937 .....          | 104,016,966          | 8,120,229    |

Quantities of meat food products canned during December, 1941, compared with 1940:

|                      | Dec.<br>1941<br>lbs. | Nov.<br>1941<br>lbs. | Dec.<br>1940<br>lbs. |
|----------------------|----------------------|----------------------|----------------------|
| <b>CANNED MEATS—</b> |                      |                      |                      |
| Beef .....           | 10,365,475           | 9,405,115            | 11,183,550           |
| Pork .....           | 66,093,200           | 44,394,031           | 31,139,439           |
| Sausage .....        | 15,588,618           | 10,614,729           | 8,708,965            |
| Soup .....           | 34,540,220           | 29,211,359           | 31,011,022           |
| All other .....      | 21,583,332           | 20,246,230           | 16,880,996           |
| Total .....          | 146,165,845          | 113,871,464          | 93,923,972           |

Meat and meat food products canned during each month of 1941, compared

## HOG CUT-OUT RESULTS CONTINUE IN THE RED

(Chicago costs and prices, first four days of week)

Hog costs continued to advance during the four-day period, while total product values made small gains, resulting in a further decline in cut-out results. Increase in average hog costs was 20c per cwt. on light butchers, 22c per cwt. on medium butchers and 19c per cwt. on heavy hogs. Increase over a week ago in total product values was only 2c per cwt. on light butchers and 13c and 10c per cwt., respectively, on medium and heavy hogs.

|                                     | —180-220 lbs.—      |                     |                               | —220-240 lbs.—      |                     |                               | —240-270 lbs.—      |                     |                               |
|-------------------------------------|---------------------|---------------------|-------------------------------|---------------------|---------------------|-------------------------------|---------------------|---------------------|-------------------------------|
|                                     | Pct.<br>live<br>wt. | Price<br>per<br>lb. | Value<br>per<br>cwt.<br>alive | Pct.<br>live<br>wt. | Price<br>per<br>lb. | Value<br>per<br>cwt.<br>alive | Pct.<br>live<br>wt. | Price<br>per<br>lb. | Value<br>per<br>cwt.<br>alive |
| Regular hams .....                  | 14.10               | 23.5                | \$3.31                        | 13.90               | 23.3                | \$3.24                        | 13.80               | 22.8                | \$3.15                        |
| Picnics .....                       | 5.70                | 19.7                | 1.12                          | 5.50                | 19.7                | 1.08                          | 5.50                | 19.7                | 1.08                          |
| Boston butts .....                  | 4.00                | 23.0                | .92                           | 4.00                | 23.0                | .92                           | 4.00                | 23.0                | .92                           |
| Loins (blade in) .....              | 9.90                | 18.1                | 1.79                          | 9.70                | 17.9                | 1.74                          | 9.70                | 17.4                | 1.69                          |
| Bellies, S. P. ....                 | 11.00               | 17.8                | 1.96                          | 9.70                | 17.5                | 1.70                          | 7.90                | 15.5                | 1.22                          |
| Bellies, D. S. ....                 | 1.00                | 8.3                 | .08                           | 2.00                | 12.3                | .25                           | 4.00                | 12.0                | .48                           |
| Fat backs .....                     | 2.50                | 8.7                 | .22                           | 2.80                | 8.7                 | .24                           | 3.30                | 8.7                 | .28                           |
| Plates and jowls .....              | 2.20                | 11.0                | .24                           | 2.10                | 11.0                | .23                           | 2.10                | 11.0                | .23                           |
| Raw leaf .....                      | 12.40               | 11.1                | 1.36                          | 11.40               | 11.1                | 1.27                          | 10.60               | 11.1                | 1.18                          |
| P. S. lard, rend. wt. ....          | 1.70                | 15.0                | .22                           | 1.90                | 12.0                | .19                           | 1.60                | 11.0                | .18                           |
| Spareribs .....                     | 3.00                | 14.5                | .44                           | 2.80                | 14.5                | .41                           | 2.80                | 14.5                | .41                           |
| Trimnings .....                     | 2.00                | ...                 | .13                           | 2.00                | ...                 | .13                           | 2.00                | ...                 | .13                           |
| Feet, tails, neckbones .....        | ...                 | ...                 | .47                           | ...                 | ...                 | .47                           | ...                 | ...                 | .47                           |
| Offal and miscellaneous .....       | ...                 | ...                 | ...                           | ...                 | ...                 | ...                           | ...                 | ...                 | ...                           |
| <b>TOTAL YIELD AND VALUE.</b> 69.50 |                     |                     | \$12.26                       | 70.50               |                     | \$12.13                       | 71.50               |                     | \$11.80                       |
| Cost of hogs per cwt. ....          |                     | \$11.77             |                               |                     | \$11.76             |                               |                     | \$11.67             |                               |
| Condensation loss .....             |                     | .06                 |                               |                     | .06                 |                               |                     | .06                 |                               |
| Handling and overhead .....         |                     | .64                 |                               |                     | .56                 |                               |                     | .51                 |                               |
| <b>TOTAL COST PER CWT.</b>          |                     |                     |                               |                     |                     |                               |                     |                     |                               |
| <b>ALIVE</b> .....                  |                     | \$12.47             |                               |                     | \$12.38             |                               |                     | \$12.24             |                               |
| <b>TOTAL VALUE</b> .....            |                     | \$12.26             |                               |                     | 12.13               |                               |                     | 11.80               |                               |
| Loss per cwt. ....                  |                     | .21                 |                               |                     | .25                 |                               |                     | .44                 |                               |
| Loss last week .....                |                     | .03                 |                               |                     | .16                 |                               |                     | .35                 |                               |



with production during 1940 and 1939:

|                 | 1941<br>lbs.  | 1940<br>lbs. | 1939<br>lbs. |
|-----------------|---------------|--------------|--------------|
| January .....   | 94,523,648    | 78,877,936   | 53,877,227   |
| February .....  | 85,915,541    | 74,901,625   | 50,266,019   |
| March .....     | 90,701,911    | 74,112,092   | 58,188,360   |
| April .....     | 89,272,156    | 64,525,382   | 48,768,350   |
| May .....       | 87,539,078    | 59,784,538   | 53,133,248   |
| June .....      | 83,213,553    | 53,421,580   | 44,907,973   |
| July .....      | 87,852,152    | 48,125,642   | 35,763,671   |
| August .....    | 88,200,535    | 39,263,636   | 40,058,154   |
| September ..... | 81,072,071    | 34,179,700   | 36,605,580   |
| October .....   | 112,084,294   | 62,838,453   | 57,453,949   |
| November .....  | 113,871,464   | 71,594,263   | 62,150,583   |
| December .....  | 146,165,845   | 93,923,972   | 68,982,896   |
| Total .....     | 1,161,012,248 | 755,398,949  | 610,186,020  |

### Meat and Lard Purchased Under 1941 SMA Program

A total of \$11,820,389 worth of meat industry products was purchased during December by the Surplus Marketing Administration (FSCC) under the general buying program for lend-lease and other needs, the U. S. Department of Agriculture reported this week. Most important items on the December list were 17,543,648 lbs. of lard, 20,818,944 lbs. of canned pork and 11,072,500 lbs. of cured pork.

Purchases under the Department of Agriculture program in December, and from March 15 through December 31:

| Commodity                   | December<br>quantity<br>lbs. | Cumulative<br>quantity<br>lbs. |
|-----------------------------|------------------------------|--------------------------------|
| Meat products               |                              |                                |
| Lard .....                  | 17,543,648                   | 326,209,404                    |
| Pork meat                   |                              |                                |
| Canned .....                | 20,818,944                   | 230,021,536                    |
| Cured .....                 | 11,072,500                   | 242,605,381                    |
| Smoked .....                | 425,000                      | 425,000                        |
| Casings .....               | 141,300*                     | 1,766,519*                     |
| Dried beef .....            | 11,000                       | 11,000                         |
| Beef bungs .....            | 52,550†                      | 300,450†                       |
| Beef suet .....             | 11,460                       | 11,460                         |
| Frozen beef carcasses ..... | 591,300                      | 591,300                        |
| Frozen lamb carcasses ..... | 27,000                       | 27,000                         |
| Frozen veal carcasses ..... | 80,000                       | 80,000                         |
| India mess beef .....       | 80,000                       | 80,000                         |
| Miscellaneous Foods         |                              |                                |
| Canned ration .....         | ...                          | 3,440,976                      |
| Oleo oil .....              | 246,000                      | 2,032,250                      |

\*Bundles; †pieces.

### FSCC PURCHASES

Purchase made by the Federal Surplus Commodities Corp on January 30, consisted of 10,923,016 lbs. of lard, 9,015,000 lbs. of cured pork products, 15,367,708 lbs. of canned pork, 45,875 100-yd. bundles of hog casings and 210,000 lbs. of canned chicken.

The FSCC announced late last week that it will receive offers for the sale of hog casings in the following sizes: Under 32 mm. and 32 to 35 mm. These sizes are in addition to those provided for in schedule FSC-10, Amendment 5, Meat Products Purchase Specifications. Offerers are requested to indicate definitely in the offer the size range of the casings offered and the number of bundles (100-yds. each) that will be contained in each shipping container. Offerers are also requested to discontinue offering "extra short" casings measuring 1½ to 3 ft. in length.

In addition to the items which the FSCC is purchasing, offers are invited for the following items: Item 17, salted fat backs and Item 17a, salted fat backs packaged in 100-lb. boxes. Offers on

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## FUTURE PRICES

SATURDAY, JANUARY 24, 1942

| LARD:  | Open   | High  | Low    | Close     |
|--|--------|-------|--------|-----------|
| Mar. ...   | 12.27½ | 12.30 | 12.27½ | 12.30     |
| May ...  | 12.45  | 12.50 | 12.45  | 12.50-47½ |
| July ...   | ...    | ...   | ...    | 12.67½b   |
| Sales: Mar. 6; May 42; total, 48 sales.                                |        |       |        |           |
| Open interest: Jan. 1; Mar. 521; May 795; July 147; total, 1,464 lots. |        |       |        |           |

CLEAR BELLIES:

|         |     |     |        |
|---------|-----|-----|--------|
| May ... | ... | ... | 13.10b |
|---------|-----|-----|--------|

MONDAY, JANUARY 26, 1942

| LARD:  | Open      | High   | Low    | Close    |
|--|-----------|--------|--------|----------|
| Mar. ...   | 12.32½    | 12.35  | 12.32½ | 12.35    |
| May ...  | 12.52½-55 | 12.57½ | 12.52½ | 12.57½ax |
| July ...   | 12.75     | 12.77½ | 12.72½ | 12.77½ax |
| Sales: Mar. 11; May 51; July 11; total, 78 sales.              |           |        |        |          |
| Open interest: Mar. 514; May 788; July 152; total, 1,454 lots. |           |        |        |          |

CLEAR BELLIES:

|         |       |     |     |        |
|---------|-------|-----|-----|--------|
| May ... | 13.25 | ... | ... | 13.25b |
|---------|-------|-----|-----|--------|

TUESDAY, JANUARY 27, 1942

| LARD:  | Open   | High   | Low    | Close   |
|--|--------|--------|--------|---------|
| Mar. ...   | 12.37½ | 12.37½ | 12.30  | 12.32½  |
| May ...  | 12.57½ | 12.57½ | 12.50  | 12.55ax |
| July ...   | 12.77½ | 12.77½ | 12.72½ | 12.72½  |
| Sales: Mar. 13; May 40; July 10; total, 63 sales.              |        |        |        |         |
| Open interest: Mar. 508; May 791; July 155; total, 1,454 lots. |        |        |        |         |

CLEAR BELLIES:

|         |       |        |       |        |
|---------|-------|--------|-------|--------|
| May ... | 13.25 | 13.37½ | 16.25 | 13.37½ |
|---------|-------|--------|-------|--------|

WEDNESDAY, JANUARY 28, 1942

| LARD:  | Open      | High   | Low    | Close    |
|--|-----------|--------|--------|----------|
| Mar. ...   | 12.22½    | 12.27½ | 12.17½ | 12.17½b  |
| May ...  | 12.50-47½ | 12.50  | 12.40  | 12.40b   |
| July ...   | 12.62½    | 12.67½ | 12.60  | 12.62½ax |
| Sales: Mar. 14; May 50; July 10; total, 74 sales.              |           |        |        |          |
| Open interest: Mar. 502; May 798; July 161; total, 1,461 lots. |           |        |        |          |

CLEAR BELLIES:

|         |        |     |     |          |
|---------|--------|-----|-----|----------|
| May ... | 13.37½ | ... | ... | 13.37½ax |
|---------|--------|-----|-----|----------|

THURSDAY, JANUARY 29, 1942

| LARD:   | Open   | High   | Low    | Close    |
|---|--------|--------|--------|----------|
| Mar. ...  | 12.12½ | 12.22½ | 12.12½ | 12.20b   |
| May ...   | 12.35  | 12.42½ | 12.35  | 12.42½ax |
| July ...  | 12.65  | 12.65  | 12.65  | 12.62½ax |
| Sales: Mar., 12; May, 25; July, 3; total, 40 sales.               |        |        |        |          |
| Open interest: Mar., 494; May, 801; July, 163; total, 1,458 lots. |        |        |        |          |

CLEAR BELLIES:

|         |       |     |     |       |
|---------|-------|-----|-----|-------|
| May ... | 13.25 | ... | ... | 13.25 |
|---------|-------|-----|-----|-------|

FRIDAY, JANUARY 30, 1942

| LARD:    | Open   | High   | Low    | Close    |
|----------|--------|--------|--------|----------|
| Mar. ... | 12.22½ | 12.30  | 12.22½ | 12.25    |
| May ...  | 12.45  | 12.52½ | 12.45  | 12.47½ax |
| July ... | 12.65  | 12.72½ | 12.65  | 12.70ax  |

CLEAR BELLIES:

|         |     |     |     |        |
|---------|-----|-----|-----|--------|
| May ... | ... | ... | ... | 13.25n |
|---------|-----|-----|-----|--------|

(Key: b—bid; ax—asked; n—nominal.)

Item 17 shall be made basis packed in 250-lb. wire-bound wooden boxes; such boxes shall contain not less than 250 lbs. and not more than 350 lbs. net weight, or in 500-lb. wooden boxes; such boxes shall contain not less than 500 lbs. and not more than 650 lbs. net weight. Offers of Item 17a are to be packed in wire-bound wooden boxes or in wooden boxes which are to contain not less than 90 lbs. and not more than 110 lbs.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 24, 1942:

|                   | Week<br>Jan. 24 | Previous<br>week | Same<br>week '41 |
|-------------------|-----------------|------------------|------------------|
| Cured meats, lbs. | 29,570,000      | 25,572,000       | 18,058,000       |
| Fresh meats, lbs. | 68,686,000      | 74,351,000       | 70,568,000       |
| Lard, lbs.        | 13,038,000      | 10,694,000       | 5,987,000        |

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., January 29, 1942

### REGULAR HAMS

|                   | Green | *S.P. |
|-------------------|-------|-------|
| 8-10 .....        | 25    | 25½   |
| 10-12 .....       | 25    | 25½   |
| 12-14 .....       | 24½   | 25    |
| 14-16 .....       | 23½   | 24½   |
| 16-18 range ..... | 24½   | ...   |

### BOILING HAMS

|                   | Green  | *S.P. |
|-------------------|--------|-------|
| 16-18 .....       | 23½    | 24½   |
| 18-20 .....       | 23     | 24    |
| 20-22 .....       | 23     | 24    |
| 16-20 range ..... | 23@23½ | ...   |
| 16-22 range ..... | 23     | ...   |

### SKINNED HAMS

|                      | Fr. & Fr. Fran. | *S.P. |
|----------------------|-----------------|-------|
| 10-12 .....          | 26½@26½         | 26½   |
| 12-14 .....          | 25½             | 26    |
| 14-16 .....          | 25              | 25½   |
| 16-18 .....          | 24              | 24½   |
| 18-20 .....          | 24              | 24½   |
| 20-22 .....          | 24              | 24½   |
| 22-24 .....          | 24              | 24½   |
| 24-26 .....          | 23½             | 24    |
| 26-30 .....          | 23½             | 23½   |
| 25/up, 2's inc. .... | 23              | ...   |

### PICNICS

|                     | Green  | *S.P. |
|---------------------|--------|-------|
| 4-6 .....           | 20     | 20n   |
| 6-8 .....           | 20@20½ | 20n   |
| 8-10 .....          | 20@20½ | 20n   |
| 10-12 .....         | 20@20½ | 20n   |
| 12-14 .....         | 20@20½ | 20n   |
| 8/up, 2's inc. .... | 20½    | 20n   |

Short shank ¾-½c over.

### BELLIES

(Square Cut Seedless)

|             | Green | *D.C. |
|-------------|-------|-------|
| 6-8 .....   | 18½   | 19    |
| 8-10 .....  | 18½   | 19½   |
| 10-12 ..... | 17½   | 18½   |
| 12-14 ..... | 16    | 16½   |
| 14-16 ..... | 15½   | 16½   |
| 16-18 ..... | 15½   | 16½   |

\*Quotations represent No. 1 new cure.

### GREEN AMERICAN BELLIES

|             |         |
|-------------|---------|
| 18-20 ..... | 13½     |
| 20-25 ..... | 13½@13½ |

### D. S. BELLIES

|             | Clear | Rib |
|-------------|-------|-----|
| 16-18 ..... | 13½n  | ... |
| 18-20 ..... | 13½   | ... |
| 20-25 ..... | 13    | 13½ |
| 25-30 ..... | 12½   | 13½ |
| 30-35 ..... | 12½   | 13½ |
| 35-40 ..... | 12½   | 13½ |
| 40-50 ..... | 11½   | 11½ |

### D. S. FAT BACKS

|             |     |
|-------------|-----|
| 6-8 .....   | 9½  |
| 8-10 .....  | 9½  |
| 10-12 ..... | 9½  |
| 12-14 ..... | 10½ |
| 14-16 ..... | 10½ |
| 16-18 ..... | 10½ |
| 18-20 ..... | 10½ |
| 20-25 ..... | 11½ |

### OTHER D. S. MEATS

|                                |     |       |
|--------------------------------|-----|-------|
| Regular plates .....           | 6-8 | 12n   |
| Clear plates .....             | 4-6 | 8½n   |
| D. S. jowl butts .....         | ... | 8½    |
| S. P. jowls .....              | ... | 8½    |
| Green square jowls .....       | ... | 10½   |
| Green rough jowls .....        | ... | 8½@8½ |
| Green skin'd jowls l.c.l. .... | ... | 11½   |

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

|                          | Cash    | Loose   | Leaf    |
|--------------------------|---------|---------|---------|
| Saturday, Jan. 24 .....  | 10.92½b | 11.12½n | 11.12½n |
| Monday, Jan. 26 .....    | 10.92½b | 11.15b  | 11.37½n |
| Tuesday, Jan. 27 .....   | 10.92½b | 11.15n  | 11.37½n |
| Wednesday, Jan. 28 ..... | 10.92½n | 11.15ax | 11.37½n |
| Thursday, Jan. 29 .....  | 10.92½b | 11.15ax | 11.37½n |
| Friday, Jan. 30 .....    | 10.92½b | 11.15b  | 11.37½n |

### Packers' Wholesale Prices

|  |     |
|--|-----|
| Refined lard, tierces, f.o.b. Chgo. ....       | 13½ |
| Kettle rend., tierces, f.o.b. Chgo. ....       | 13½ |
| Leaf, kettle rend., tierces, f.o.b. Chgo. .... | 13½ |
| Neutral, tierces, f.o.b. Chicago .....         | 13½ |
| Shortening, tierces, c.a.f. ....               | 16½ |

### Havana, Cuba Pure Lard Price

|                             |       |
|-----------------------------|-------|
| Wednesday, January 28 ..... | 16.00 |
|-----------------------------|-------|

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### Carcass Beef

|                        | Week ended<br>Jan. 28, 1942 | Cor. week.<br>1941 |
|------------------------|-----------------------------|--------------------|
|                        | per lb.                     | per lb.            |
| Prime native steers—   |                             |                    |
| 400-600                | nominal                     | 21 1/4             |
| 600-800                | nominal                     | 21 1/4             |
| 800-1000               | nominal                     | 22                 |
| Good native steers—    |                             |                    |
| 400-600                | 20 1/2 @ 21                 | 19                 |
| 600-800                | 19 @ 20                     | 19                 |
| 800-1000               | 18 1/2 @ 19                 | 19                 |
| Medium steers—         |                             |                    |
| 400-600                | 19 @ 20                     | 17 1/2 @ 18        |
| 600-800                | 18 1/2 @ 19                 | 17 1/2             |
| 800-1000               | 18 @ 18 1/2                 | 17 1/2             |
| Helpers, good, 400-600 | 20 @ 20 1/2                 | 17 1/2 @ 18 1/2    |
| Cows, 400-600          | 15 1/2 @ 16 1/2             | 12 1/2 @ 13        |
| Hind quarters, choice  | 18                          | 24 1/2             |
| Fore quarters, choice  | 18                          | 17                 |

#### Beef Cuts

|                              |        |          |
|------------------------------|--------|----------|
| Steer loins, choice, 60/65   | 34 1/2 | unquoted |
| Steer loins, No. 1           | 31 1/2 | 37 1/2   |
| Steer ribs, No. 2            | 29 1/2 | 35       |
| Steer short loins, choice    | 30/35  | unquoted |
| Steer short loins, No. 1     | 38 1/2 | 45       |
| Steer short loins, No. 2     | 34     | 37       |
| Steer loin ends (hips)       | 27 1/2 | 30       |
| Steer loin ends, No. 2       | 27     | 29       |
| Cow loins                    | 21 1/2 | 19       |
| Cow short loins              | 21     | 20       |
| Cow loin ends (hips)         | 21     | 19       |
| Steer ribs, choice, 30/40    | 25     | unquoted |
| Steer ribs, No. 1            | 23     | 30       |
| Steer ribs, No. 2            | 21 1/2 | 27       |
| Cow ribs, No. 2              | 17 1/2 | 18 1/2   |
| Cow ribs, No. 3              | 17 1/2 | 12 1/2   |
| Steer rounds, choice, 80/100 | 22 1/2 | unquoted |
| Steer rounds, No. 1          | 22     | 19 1/2   |
| Steer rounds, No. 2          | 21 1/2 | 19       |
| Steer chucks, choice, 80/100 | 18 1/2 | unquoted |
| Steer chucks, No. 1          | 18     | 17       |
| Steer chucks, No. 2          | 17 1/2 | 16 1/2   |
| Cow rounds                   | 19     | 18 1/2   |
| Cow chucks                   | 17 1/2 | 12 1/2   |
| Steer plates                 | 11 1/2 | 10 1/2   |
| Medium plates                | 12     | 10 1/2   |
| Briskets, No. 1              | 15     | 16 1/2   |
| Cow navel ends               | 12     | 9 1/2    |
| Steer navel ends             | 11     | 9 1/2    |
| Fore shanks                  | 10     | 8        |
| Hind shanks                  | 10     | 8        |
| Strip loins, No. 1 buns      | 49     | 75       |
| Strip loins, No. 2           | 48     | 40       |
| Sirloin butts, No. 1         | 37     | 82       |
| Sirloin butts, No. 2         | 34     | 21       |
| Beef tenderloins, No. 1      | 68 1/2 | 75       |
| Beef tenderloins, No. 2      | 62 1/2 | 70       |
| Rump butts                   | 27 1/2 | 25       |
| Flank steaks                 | 27     | 25       |
| Shoulder clods               | 22 1/2 | 17       |
| Hanging tenderloins          | 17 1/2 | 16       |
| Insides, green, 12/18 range  | 27     | 19 1/2   |
| Outsides, green, 8 lbs. up   | 25     | 17 1/2   |
| Knuckles, green, 8 lbs. up   | 27     | 18 1/2   |

#### Beef Products

|                    |    |
|--------------------|----|
| Brains             | 7  |
| Hearts             | 10 |
| Tongues            | 18 |
| Sweetbreads        | 23 |
| Ox-tail            | 10 |
| Fresh tripe, plain | 10 |
| Fresh tripe, H. O. | 15 |
| Livers             | 30 |
| Kidneys            | 8  |

#### Veal

|                |        |         |
|----------------|--------|---------|
| Choice carcass | 21 1/4 | 21      |
| Good carcass   | 19 1/4 | 19 @ 20 |
| Good saddles   | 25     | 25 @ 26 |
| Good racks     | 18     | 15 1/2  |
| Medium racks   | 15 1/2 | 13 1/2  |

#### Veal Products

|              |    |    |
|--------------|----|----|
| Brains, each | 13 | 10 |
| Sweetbreads  | 38 | 31 |
| Calf livers  | 57 | 53 |

#### Lamb

|                |        |    |
|----------------|--------|----|
| Choice lambs   | 20     | 18 |
| Medium lambs   | 19     | 16 |
| Choice saddles | 23 1/2 | 20 |
| Medium saddles | 22 1/2 | 20 |
| Choice fores   | 16 1/2 | 14 |
| Medium fores   | 15 1/2 | 13 |
| Lamb fries     | 28     | 28 |
| Lamb tongues   | 17     | 17 |
| Lamb kidneys   | 25     | 15 |

#### Mutton

|                   |        |    |
|-------------------|--------|----|
| Heavy sheep       | 8      | 7  |
| Light sheep       | 10 1/2 | 10 |
| Heavy saddles     | 10     | 10 |
| Light saddles     | 14     | 12 |
| Heavy fores       | 12 1/2 | 8  |
| Light fores       | 14 1/2 | 16 |
| Mutton legs       | 12 1/2 | 10 |
| Mutton loins      | 12 1/2 | 10 |
| Mutton stew       | 8      | 6  |
| Sheep tongues     | 11     | 11 |
| Sheep heads, each | 11     | 11 |

### Fresh Pork and Pork Products

|                                    |       |        |
|------------------------------------|-------|--------|
| Pork loins, 8/10 lbs. av.          | 20    | 15 1/4 |
| Picnics                            | 21    | 12 1/4 |
| Skinned shoulders                  | 22    | 13 1/4 |
| Tenderloins                        | 24    | 32     |
| Spareribs                          | 15    | 13     |
| Boston butts                       | 12    | 14 1/4 |
| Boneless butts, cellular trim, 2/4 | 30    | 21     |
| Hocks                              | 17    | 9      |
| Tails                              | 12    | 6      |
| Neck bones                         | 16    | 4 1/2  |
| Slip bones                         | 10    | 7      |
| Blade bones                        | 16    | 8      |
| Pigs' feet                         | 5     | 2 1/2  |
| Kidneys, per lb.                   | 16    | 8      |
| Livers                             | 16    | 8      |
| Brains                             | 13    | 7      |
| Ears                               | 6     | 4      |
| Snouts                             | 8 1/2 | 4      |
| Heads                              | 8     | 6      |
| Chitterlings                       | 9 1/2 | 6      |

### WHOLESALE SMOKED MEATS

|   |                 |
|---|-----------------|
| Fancy regular hams, 14/16 lbs., parchment paper | 28 1/2 @ 29 1/2 |
| Fancy skinned hams, 14/16 lbs., parchment paper | 29 @ 30         |
| Standard reg. hams, 14/16 lbs., plain           | 28 1/2 @ 29 1/2 |
| Picnics, 4/8 lbs., short shank, plain           | 21 @ 22         |
| Picnics, 4/8 lbs., long shank, plain            | 20 1/2 @ 21 1/2 |
| Fancy bacon, 6/8 lbs., plain                    | 27 @ 28         |
| Standard bacon, 6/8 lbs., plain                 | 24 @ 25         |
| No. 1 beef sets, smoked                         | 47 @ 48         |
| Insides, 5/12 lbs.                              | 45 @ 46         |
| Outsides, 5/9 lbs.                              | 45 @ 46         |
| Knuckles, 5/9 lbs.                              | 45 @ 46         |
| Cooked hams, choice, skin on, fattened          | 45              |
| Cooked hams, choice, skinless, fattened         | 45 1/2          |
| Cooked picnics, skin on, fattened               | nominal         |
| Cooked picnics, skinned, fattened               | nominal         |

### VINEGAR PICKLED PRODUCTS

|                                      |         |
|--------------------------------------|---------|
| Pork feet, 200-lb. bbl.              | \$21.75 |
| Lamb tongue, short cut, 200-lb. bbl. | 69.00   |
| Regular tripe, 200-lb. bbl.          | 25.50   |
| Honeycomb tripe, 200-lb. bbl.        | 28.00   |
| Pocket honeycomb tripe, 200-lb. bbl. | 31.50   |

### BARBELED PORK AND BEEF

|                                |         |
|--------------------------------|---------|
| Clear fat back pork:           |         |
| 70-80 pieces                   | \$21.75 |
| 80-100 pieces                  | 21.50   |
| 100-125 pieces                 | 21.00   |
| Clear plate pork, 25-35 pieces | 20.50   |
| Bear pork                      | 25.00n  |
| Brisket pork                   | 30.00n  |
| Plate beef                     | 25.00   |
| Extra plate beef               | 25.50   |

### SAUSAGE MATERIALS

(Packed basis.)

|                                    |                 |
|------------------------------------|-----------------|
| Regular pork trimmings             | 15              |
| Special lean pork trimmings 85%    | 27 1/2          |
| Extra lean pork trimmings 95%      | 26              |
| Pork cheek meat (trimmed)          | 16              |
| Pork livers                        | 8 1/2           |
| Native boneless bull meat (heavy)  | 10 @ 10 1/2     |
| Boneless chucks                    | 21 @ 21 1/2     |
| Shank meat                         | 18 1/2 @ 18 3/4 |
| Beef trimmings                     | 15 @ 15 1/2     |
| Dressed canners, 350 lbs. and up   | 13 1/2          |
| Dressed canner cows, 400-450 lbs.  | 14 1/2          |
| Dr. bologna bulls, 600 lbs. and up | 15              |
| Tongues, No. 1 canner trim.        | 15              |

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

|                                      |        |
|--------------------------------------|--------|
| Pork sausage, in 1-lb. carton        | 30     |
| Country style sausage, fresh in link | 26     |
| Country style sausage, fresh in bulk | 24 1/2 |
| Country style sausage, smoked        | 30     |
| Frankfurters, in sheep casings       | 30     |
| Frankfurters, in hog casings         | 30     |
| Skinless frankfurters                | 28 1/2 |
| Bologna in beef bungs, choice        | 24     |
| Bologna in beef middles, choice      | 25     |
| Liver sausage in beef rounds         | 20     |
| Liver sausage in hog bungs           | 21 1/2 |
| Smoked liver sausage in hog bungs    | 28 1/2 |
| Head cheese                          | 18 1/2 |
| New England luncheon specialty       | 33     |
| Mixed luncheon specialty, choice     | 25     |
| Tongue and blood                     | 27     |
| Blood sausage                        | 23     |
| Soupe                                | 20     |
| Polish sausage                       | 30     |

### DRY SAUSAGE

|                                      |        |
|--------------------------------------|--------|
| Cervelat, choice, in hog bungs       | 48 1/2 |
| Thuringer                            | 28     |
| Farmer                               | 38 1/2 |
| Holsteiner                           | 39     |
| B. C. salami, choice                 | 45 1/2 |
| Milano, salami, choice, in hog bungs | 47     |
| B. C. salami, new condition          | 28     |
| Frisses, choice, in hog middles      | 48 1/2 |
| Genoa style salami, choice           | 53     |
| Pepperoni                            | 44 1/2 |
| Mortadella, new condition            | 26 1/2 |
| Cappicola                            | 53     |
| Italian style hams                   | 42     |

### CURING MATERIALS

|   |         |
|---|---------|
| Nitrite of soda (Chgo. whse. stock).                              | Cwt.    |
| in 400-lb. bbls., delivered                                       | \$ 8.75 |
| Saltpeter, less than ton lots, f.o.b. N. Y.                       | 8.00    |
| DBL refined granulated  | 12.00   |
| Small crystals  | 15.00   |
| Medium crystals   | 14.00   |
| Large crystals  | 4.00    |
| Pure rfd. gran. nitrate of soda, unquoted                         |         |
| Pure rfd. powdered nitrate of soda, unquoted                      |         |
| Salt, per ton, in minimum car of 80,000 lbs.                      |         |
| only, f.o.b. Chicago, per ton:                                    |         |
| Granulated, kiln dried  | 9.70    |
| Medium, kiln dried  | 12.70   |
| Rock, bulk, 40 ton cars   | 8.80    |
| Sugar—  |         |
| Raw, 96 basis, f.o.b. New Orleans                                 | 3.74    |
| Standard gran., f.o.b. refiners (2%)                              | 5.45    |
| Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% | 5.10    |
| Dextrose, in car lots, per cwt. (cotton)                          | 4.77    |
| in paper bags   | 4.72    |

### SAUSAGE CASINGS

(F. O. B. Chicago)

|  |      |
|--|------|
| (Prices quoted to manufacturers of sausage.) |      |
| Beef casings:                                |      |
| Domestic rounds, 180 pack                    | .20  |
| Domestic rounds, 140 pack                    | .38  |
| Export rounds, wide                          | .48  |
| Export rounds, medium                        | .26  |
| Export rounds, narrow                        | .28  |
| No. 1 weasands                               | .06  |
| No. 2 weasands                               | .05  |
| No. 1 bungs                                  | .17  |
| No. 2 bungs                                  | .12  |
| Middles, regular                             | .00  |
| Middles, select, wide, 2 1/2 in.             | .05  |
| Middles, select, extra, 2 1/2 in.            | 1.10 |
| Middles, select, extra 2 1/2 in. & up        | 1.55 |
| Dried or salted bladders:                    |      |
| 12-15 in. wide, flat                         | 1.10 |
| 10-12 in. wide, flat                         | .90  |
| 8-10 in. wide, flat                          | .35  |
| 6-8 in. wide, flat                           | .25  |
| Pork casings:                                |      |
| Narrow, per 100 yds.                         | 2.40 |
| Narrow, special, per 100 yds.                | 2.40 |
| Medium, regular                              | 2.05 |
| Highball, medium                             | 1.70 |
| Wide, per 100 yds.                           | 1.80 |
| Extra wide, per 100 yds.                     | 1.50 |
| Export bungs                                 | .22  |
| Large prime bungs                            | .18  |
| Medium prime bungs                           | .14  |
| Small prime bungs                            | .09  |
| Middles, per set                             | .20  |

### SPICES

(Basis Chicago, original bbls., bags or bales.)

|                          | Whole Ground |
|--------------------------|--------------|
| Allspice, prime          | 25 1/2       |
| Black pepper             | 27           |
| Chili pepper             | 81           |
| Powder                   | 83           |
| Cloves, Amboyana         | 28           |
| Zanzibar                 | 22           |
| Glacier, Jamaica         | 49           |
| African                  | 59           |
| Mace, Fancy Banda        | 90           |
| East Indies              | 80           |
| East & West Indies Blend | 85           |
| Mustard flour, fancy     | 84           |
| No. 1                    | 22           |
| Nutmeg, fancy Banda      | 29           |
| East Indies              | 23           |
| East & West Indies Blend | 32           |
| Paprika, Spanish         | 65           |
| Pepper Cayenne           | 86           |
| Red No. 1                | 81           |
| Black Malabar            | 11           |
| Black Lampong            | 9 1/2        |
| Pepper, white Singapore  | 14 1/2       |
| Muntok                   | 15 1/2       |
| Packers                  | 15           |

### SEEDS AND HERBS

|                                 | Whole  | Ground for Saus. |
|---------------------------------|--------|------------------|
| Caraway seed                    | 1.35   | 1.33             |
| Celery seed, French             | 1.03   | 1.19             |
| Cominos seed                    | 22     | 23 1/2           |
| Coriander Morocco bleached      | 17 1/2 |                  |
| Coriander Morocco natural No. 1 | 16 1/2 | 19 1/2           |
| Mustard seed, fancy yellow      | 25     |                  |
| American                        | 14     |                  |
| Marjorina, French               | 92     | 1.05             |
| Oregano                         | 12     | 16               |

(Continued on page 28.)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

|                             |    |     |
|-----------------------------|----|-----|
| Choice, native, heavy.....  | 20 | @27 |
| Choice, native, light.....  | 21 | @23 |
| Native, common to fair..... | 18 | @19 |

#### Western Dressed Beef

|   |     |      |
|---|-----|------|
| Native steers, good, 600-800 lbs.....     | 19½ | @20½ |
| Native choice yearlings, 400-600 lbs..... | 20½ | @21½ |
| Good to choice heifers.....               | 19  | @20  |
| Good to choice cows.....                  | 16  | @17  |
| Common to fair cows.....                  | 15  | @16  |
| Fresh bologna bulls.....                  | 17½ | @18  |

### BEEF CUTS

|                              | Western | City |
|------------------------------|---------|------|
| No. 1 ribs, prime.....       | 25      | @26  |
| No. 2 ribs.....              | 23      | @24  |
| No. 3 ribs.....              | 21      | @22  |
| No. 1 loins, prime.....      | 26      | @27  |
| No. 2 loins.....             | 24      | @25  |
| No. 3 loins.....             | 22      | @23  |
| No. 1 hind and ribs.....     | 25      | @26  |
| No. 2 hind and ribs.....     | 23      | @24  |
| No. 1 rounds.....            | 23      | @24  |
| No. 2 rounds.....            | 22      | @23  |
| No. 3 rounds.....            | 21      | @22  |
| No. 1 chucks.....            | 18      | @19  |
| No. 2 chucks.....            | 16      | @17  |
| No. 3 chucks.....            | 16      | @17  |
| Rolls, reg. 4/6 lbs. av..... | 28      |      |
| Rolls, reg. 6/8 lbs. av..... | 30      |      |
| Tenderloins, steers.....     | 35      |      |
| Tenderloins, cows.....       | 40      |      |
| Tenderloins, bulls.....      | 40      |      |
| Shoulder clods.....          | 25      |      |

### DRESSED VEAL

|             |    |     |
|-------------|----|-----|
| Good.....   | 21 | @22 |
| Medium..... | 20 | @21 |
| Common..... | 18 | @19 |

### DRESSED SHEEP AND LAMBS

|   |    |     |
|---|----|-----|
| Genuine spring lambs, good to choice..... | 21 | @22 |
| Genuine spring lambs, good to medium..... | 20 | @21 |
| Genuine spring lambs, medium.....         | 19 | @20 |
| Sheep, good.....                          | 9  | @12 |
| Sheep, medium.....                        | 7  | @9  |

### DRESSED HOGS

|                                      |               |
|--------------------------------------|---------------|
| Hogs, good and choice (110-140 lbs.) |               |
| head on; leaf fat in.....            | \$17.50@17.75 |
| l'igs, small lots (80-110 lbs.)      |               |
| head on; leaf fat in.....            | 19.00@19.50   |

### FRESH PORK CUTS

|  | Western |
|--|---------|
| Pork loins, fresh, 10/12 lbs.....        | 19      |
| Shoulders, 10/12 lbs. av.....            | 22      |
| Butts, regular, 4/6 lbs.....             | 24½     |
| Hams, regular, fresh, 10/12 lbs. av..... | 26      |
| Hams, skinned, fresh, 10/12 lbs.....     | 27      |
| Picnics, fresh, 6/8 lbs.....             | 21      |
| Pork trimmings, 90/95% lean.....         | 32½     |
| Pork trimmings, regular 50% lean.....    | 16½     |
| Spareribs, medium.....                   | 17      |
|  | City    |
| Pork loins, fresh, 10/12 lbs.....        | 22      |
| Shoulders, 6/8 lbs. av.....              | 24      |
| Butts, regular, 1½/3 lbs.....            | 33      |
| Hams, regular, fresh, 10/12 lbs.....     | 27      |
| Hams, skinned, fresh, 10/12 lbs.....     | 29      |
| Picnics, fresh, 4/6 lbs.....             | 22½     |
| Pork trimmings, 90/95% lean.....         | 32      |
| Pork trimmings, reg. 50% lean.....       | 16      |
| Spareribs, medium.....                   | 18      |
| Boston butts.....                        | 26      |

### COOKED HAMS

|  |    |
|--|----|
| Cooked hams, choice, skin on, fattened.....  | 51 |
| Cooked hams, choice, skinless, fattened..... | 54 |

### SMOKED MEATS

|                                  |     |     |
|----------------------------------|-----|-----|
| Regular hams, 8/10 lbs. av.....  | 31  | @32 |
| Regular hams, 10/12 lbs. av..... | 31  | @32 |
| Regular hams, 12/14 lbs. av..... | 30½ | @31 |
| Skinned hams, 10/12 lbs. av..... | 31½ | @32 |
| Skinned hams, 12/14 lbs. av..... | 31  | @32 |
| Skinned hams, 16/18 lbs. av..... | 31  | @32 |
| Skinned hams, 18/20 lbs. av..... | 29½ | @30 |
| Picnics, 4/6 lbs. av.....        | 24  | @25 |
| Picnics, 6/8 lbs. av.....        | 23  | @24 |
| Bacon, boneless, western.....    | 27½ | @28 |
| Bacon, boneless, city.....       | 27  | @28 |
| Beef tongue, light.....          | 22  | @23 |
| Beef tongue, heavy.....          | 30  | @31 |

### BUTCHERS' FAT

|                    |                 |
|--------------------|-----------------|
| Shop fat.....      | \$3.75 per cwt. |
| Breast fat.....    | 4.75 per cwt.   |
| Edible suet.....   | 5.50 per cwt.   |
| Inedible suet..... | 5.25 per cwt.   |

### GREEN CALFSKINS

|                        | 5-9 9½-12½ | 12½-14 | 14-18 | 18 up |
|------------------------|------------|--------|-------|-------|
| Prime No. 1 veals..... | 3.20       | 3.35   | 3.10  | 3.70  |
| Prime No. 2 veals..... | 2.90       | 3.05   | 2.75  | 3.30  |
| Buttermilk No. 1.....  | 2.70       | 2.85   | 2.50  | 3.00  |
| Buttermilk No. 2.....  | 2.55       | 2.70   | 2.35  | 2.85  |
| Branded grubby.....    | 1.2        | 1.75   | 1.90  | 2.00  |
| Number 5.....          | 1.2        | 1.75   | 1.90  | 2.00  |

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, January 28, 1942:

|  | CHICAGO       | BOSTON      | NEW YORK      | PHILA.        |
|--|---------------|-------------|---------------|---------------|
| <b>Fresh Beef:</b>                     |               |             |               |               |
| <b>STEER, Choice:</b>                  |               |             |               |               |
| 400-500 lbs.¹.....                     | \$21.00@22.00 |             |               |               |
| 500-600 lbs.².....                     | 20.00@21.50   |             | \$20.50@21.00 |               |
| 600-700 lbs.².....                     | 19.50@20.50   | 19.50@20.00 | 20.00@20.50   | \$21.00@21.50 |
| 700-800 lbs.².....                     | 19.00@20.00   | 19.50@20.00 | 19.00@20.00   | 20.00@21.00   |
| <b>STEER, Good:</b>                    |               |             |               |               |
| 400-500 lbs.¹.....                     | 20.00@21.00   |             |               |               |
| 500-600 lbs.².....                     | 19.00@20.00   |             | 19.50@20.50   |               |
| 600-700 lbs.².....                     | 18.50@19.50   | 19.00@19.50 | 19.00@20.00   | 19.00@20.50   |
| 700-800 lbs.².....                     | 18.00@19.00   | 19.00@19.50 | 18.00@19.00   | 18.50@20.00   |
| <b>STEER, Commercial:</b>              |               |             |               |               |
| 400-600 lbs.¹.....                     | 17.00@18.50   |             | 17.00@18.00   | 17.50@18.50   |
| 600-700 lbs.².....                     | 16.50@18.00   | 18.00@19.00 | 17.50@18.50   | 18.00@19.00   |
| <b>STEER, Utility:</b>                 |               |             |               |               |
| 400-600 lbs.¹.....                     | 15.00@16.50   | 17.50@18.00 | 16.00@17.00   |               |
| <b>COW (All Weights):</b>              |               |             |               |               |
| Commercial.....                        | 16.00@16.50   | 16.00@17.00 | 16.00@16.50   |               |
| Utility.....                           | 15.00@16.00   | 15.50@16.00 | 15.50@16.00   | 16.00@16.50   |
| Cutter.....                            | 14.75@15.00   | 15.00@15.50 | 14.00@15.00   | 15.00@16.00   |
| Canner.....                            | 14.00@14.50   |             |               |               |
| <b>Fresh Veal and Calf:³</b>           |               |             |               |               |
| <b>VEAL, Choice:</b>                   |               |             |               |               |
| 80-130 lbs.....                        | 19.00@20.00   | 21.00@23.00 | 20.00@21.00   | 21.00@22.00   |
| <b>VEAL, Good:</b>                     |               |             |               |               |
| 50-80 lbs.....                         | 18.00@18.50   | 18.00@20.00 | 17.00@19.00   | 20.00@21.00   |
| 80-130 lbs.....                        | 18.00@19.00   | 19.00@21.00 | 18.00@20.00   | 20.00@21.00   |
| 130-170 lbs.....                       |               |             |               |               |
| <b>VEAL, Commercial:</b>               |               |             |               |               |
| 50-80 lbs.....                         | 15.00@16.00   | 16.00@18.00 | 16.00@17.00   | 18.00@19.00   |
| 80-130 lbs.....                        | 16.00@17.00   | 17.00@19.00 | 16.50@18.00   | 17.00@19.00   |
| <b>VEAL, Utility:</b>                  |               |             |               |               |
| All weights.....                       | 13.00@15.00   | 14.00@17.00 | 15.00@16.00   | 16.00@17.00   |
| <b>Fresh Lamb and Mutton:</b>          |               |             |               |               |
| <b>LAMB, Choice:</b>                   |               |             |               |               |
| 30-40 lbs.....                         | 19.00@20.00   | 20.00@21.00 | 20.00@21.00   | 20.00@21.00   |
| 40-45 lbs.....                         | 18.50@19.50   | 19.50@20.50 | 19.50@20.50   | 19.00@21.00   |
| 45-50 lbs.....                         | 18.00@19.00   | 19.00@20.00 | 18.00@19.50   | 19.00@20.00   |
| 50-60 lbs.....                         | 17.00@18.00   | 18.00@19.00 | 17.00@18.00   | 18.00@19.00   |
| <b>LAMB, Good:</b>                     |               |             |               |               |
| 30-40 lbs.....                         | 18.00@19.00   | 19.50@20.50 | 19.00@20.00   | 19.00@20.00   |
| 40-45 lbs.....                         | 17.50@18.50   | 18.50@19.50 | 18.50@19.50   | 18.00@19.50   |
| 45-50 lbs.....                         | 17.00@18.00   | 18.00@19.00 | 17.50@18.00   | 18.50@19.50   |
| 50-60 lbs.....                         | 16.50@17.00   | 17.00@18.00 | 16.50@17.00   | 18.00@19.00   |
| <b>LAMB, Commercial:</b>               |               |             |               |               |
| All weights.....                       | 15.50@17.00   | 16.50@18.50 | 16.50@17.50   | 17.00@18.00   |
| <b>LAMB, Utility:</b>                  |               |             |               |               |
| All weights.....                       | 14.00@15.50   | 15.50@17.00 | 15.00@17.00   | 16.00@17.00   |
| <b>MUTTON (Ewe), 70 lbs. down:</b>     |               |             |               |               |
| Good.....                              | 9.00@10.00    | 10.50@11.50 | 10.00@10.50   |               |
| Commercial.....                        | 8.50@9.00     | 9.50@10.50  | 9.00@10.00    |               |
| Utility.....                           | 8.00@8.50     | 8.00@9.50   | 8.00@9.00     |               |
| <b>Fresh Pork Cuts:⁴</b>               |               |             |               |               |
| <b>LOINS No. 1 (Bladeless Incl.):</b>  |               |             |               |               |
| 8-10 lbs.....                          | 18.50@20.00   | 19.50@20.50 | 19.00@20.00   | 19.00@20.00   |
| 10-12 lbs.....                         | 18.50@19.50   | 19.00@20.00 | 19.00@20.00   | 19.00@20.00   |
| 12-15 lbs.....                         | 18.00@19.00   | 18.50@19.50 | 18.00@19.00   | 18.00@19.00   |
| 16-22 lbs.....                         | 17.50@18.50   |             |               |               |
| <b>SHOULDERS, Skinned N. Y. Style:</b> |               |             |               |               |
| 8-12 lbs.....                          | 21.00@22.00   |             | 21.50@22.50   | 22.00@23.00   |
| <b>BUTTS, Boston Style:</b>            |               |             |               |               |
| 4-8 lbs.....                           | 23.50@24.50   |             | 23.50@25.00   | 24.00@25.50   |
| <b>SPARE RIBS:</b>                     |               |             |               |               |
| Half sheets.....                       | 14.00@14.50   |             |               |               |
| <b>TRIMMINGS:</b>                      |               |             |               |               |
| Regular.....                           | 14.50@15.00   |             |               |               |

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

|  |    |
|--|----|
| Fresh steer tongues, untrimmed, per lb.....    | 17 |
| Fresh steer tongues, l.c. trimmed, per lb..... | 30 |
| Sweetbreads, beef, per lb.....                 | 25 |
| Sweetbreads, veal, a pair.....                 | 60 |
| Beef kidneys, per lb.....                      | 5  |
| Livers, beef, per lb.....                      | 20 |
| Oxtails, per lb.....                           | 18 |
| Beef hanging tenders, per lb.....              | 30 |
| Lamb fries, a pair.....                        | 12 |

### ST. JOSEPH 1941 VOLUME

More cattle and sheep and fewer calves and hogs were received at the St. Joseph Union Stock Yards in 1941 than in 1940, according to the forty-ninth annual report of the stockyards company. Cattle marketed totaled 409,818 head, compared with 339,696 head a year earlier; calves, 50,226 head compared with 58,138 head; hogs, 886,287 head against 1,131,479; sheep and lambs, 1,110,742 against 978,174 in 1940.

### PURCHASE U. S. DEFENSE BONDS AND STAMPS.



# Tallow, Greases Strong; Selling at Ceiling Levels

NEW YORK, JANUARY 28, 1942

**TALLOW.**—The market at New York was active and strong, moderate sales passing at the 9½¢ level for extra, followed by sales on Wednesday of 3,000,000 lbs. or more at the ceiling price level of 9.71¼¢. An outside soaper came into the market paying the ceiling levels, and was immediately followed by local consumers, as well as the large midwest soaper. Only moderate volume changed hands early in week at 9½¢, from regular local producers. The large producers held for ceiling prices, which consumers were forced to meet. Reports current indicated that large soapers had absorbed around 1,000,000 lbs. of prime tallow in the West at the 9½¢ level earlier in the week. Extra was quoted at 9.71¼¢; edible, 9% @10¢ nominal and special, 9% nominal.

**STEARINE.**—The market was quiet but steady at New York. Oleo was quoted at 10@10¼¢.

**OLEO OIL.**—Interest was routine and the market steady at New York. Extra was quoted at 11½@12¢; prime, 11¼@11¢; lower grades, 11@11½¢.

**GREASE OIL.**—The market was strong at New York, prices moving up ½ to ¾¢ per lb. on the week with demand good. No. 1, was 14¼¢; No. 2, 14¢, extra, 15¢; extra No. 1, 14½¢; winter strained, 15¢; prime burning, 15½¢ and prime inedible, 15¼¢.

**NEATSFOOT OIL.**—Demand was fairly good and the market firm with prices up ¼ to ½¢ from the previous week. Extra was quoted at 14½¢; No. 1, 14¢; prime, 14¼¢, and pure, 17¢.

**GREASES.**—The market was strong at New York, prices reaching the ceiling levels of 9.29% on Wednesday, when a fairly good business was reported to have changed hands as a result of a bulge in tallow to the ceiling price levels. Yellow and house was quoted at 9.29%; brown, 8% @9¢ nominal, and white, 9% @10¢ nominal.

CHICAGO, JANUARY 29, 1942

**TALLOW.**—Following relaxation of inventory restrictions by the WPB over the weekend, increased interest developed in tallow this week, culminating Wednesday and Thursday in a fair movement at ceiling levels. On Tuesday, a firm market prevailed, with bids of 9½¢ for prime and 9¼¢ for special, Chicago and Cincinnati. At midweek, one consumer advanced bids to ceiling level and a fair quantity of product was reported moving that basis. Other consumers followed suit on Thursday, advancing bids to full ceilings on most items. Due to difference in interpreting individual ceiling levels, some variation exists in quoted prices. Quotations on Thursday: Edible, 9.71¼¢; fancy, 9.71¼¢; prime, 9.71¼¢; special, 9.43¼¢, and No. 1, 9.29%.

**STEARINE.**—Demand was moderate and the market about steady, with prime oleo 10@10¼¢; yellow grease, 9¢.

**OLEO OIL.**—Demand fair; market steady. Extra 12¢; prime, 11¼¢.

**GREASE OIL.**—Quotations were as follows: No. 1, 13¢; No. 2, 12¼¢; extra, 13¼¢; extra No. 1, 13¼¢; extra winter strained, 14¢; prime burning, 14½¢; prime inedible, 14¼¢, and special No. 1, 13½¢. Acidless tallow oil was 13¢.

**NEATSFOOT OIL.**—Quotations were: Extra neatsfoot oil, 13¼¢; No. 1, 13¼¢; prime, 14¢; pure, 17¢, and cold test, 27¢.

**GREASES.**—Action of the grease market this week paralleled that of tallow, with a fair trade at ceiling prices developing around midweek on most items except white grease. Tuesday's firm market saw couple of tanks of white grease selling at 9%¢, Chicago; while descriptions remained mainly nominal pending trading. By Thursday, ceiling prices prevailed on most items following advancing of bids by large consumer. Thursday: Choice white, 9.57¢ bid; A-white, 9.57%¢; B-white, 9.29%¢; yellow, 9.15%¢; brown, 8.74%¢.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, January 29)

Although there has been some clarification regarding recently imposed ceilings on packinghouse feeds, calf trimmings, sinews and other items, trading continued light in by-products this week and the market was about steady. Imposition of ceilings has discouraged forward buying and material is being acquired largely on a hand-to-mouth basis. Under these conditions, a nominal situation prevails on some items.

### Blood

|                 | Unit   |
|-----------------|--------|
| Ammonia         |        |
| Unground, loose | \$5.50 |

### Digester Feed Tankage Materials

|                                   |                 |
|-----------------------------------|-----------------|
| Unground, 11 to 12% amm., loose   | \$5.75 @ \$5.85 |
| Unground, 6 to 10% choice quality | 6.00            |
| Liquid stick                      | 2.00 @ 2.25     |

### Packinghouse Feeds

|                          | Carlots. |
|--------------------------|----------|
| Per ton                  |          |
| 60% digester tankage     | \$50.00  |
| 50% meat and bone scraps | 75.00    |
| Blood-meal               | 95.00    |
| Special steam bone-meal  | 50.00    |

### Bone Meals (Fertilizer Grades)

|                       | Per ton           |
|-----------------------|-------------------|
| Steam, ground, 3 & 50 | \$35.00 @ \$37.50 |
| Steam, ground, 2 & 26 | 35.00 @ \$37.50   |

### Fertilizer Materials

|                                 | Per ton           |
|---------------------------------|-------------------|
| High grade tankage, ground      |                   |
| 10@11% ammonia                  | \$4.25            |
| Bone tankage, unground, per ton | \$30.00 @ \$31.00 |
| Hoof meal                       | 3.25 @ 3.50       |

### Dry Rendered Tankage

|                                    | Per unit |
|------------------------------------|----------|
| Hard pressed and expeller unground |          |
| 45 to 52% protein (low test)       | \$1.25   |
| 57 to 62% protein (high test)      | 1.20     |

### Gelatine and Glue Stocks

|                                    | Per cwt. |
|------------------------------------|----------|
| Calf trimmings (limed)             | \$1.00*  |
| Hide trimmings (limed)             | .90*     |
| Sinews and pizzles (green, salted) | 1.00*    |
| Cattle jaws, skulls and knuckles   | \$40.00  |
| Pig skin scraps and trim, per lb.  | 7¢ @ 7½¢ |

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

|                                      | Per ton           |
|--------------------------------------|-------------------|
| Round shins, heavy                   | \$65.00 @ \$75.00 |
| light                                | 65.00             |
| Flat shins, heavy                    | 60.00 @ 65.00     |
| light                                | 60.00             |
| Blades, buttocks, shoulders & thighs | \$7.50 @ \$8.00   |
| Hoofs, white                         | 55.00 @ \$7.50    |
| Hoofs, house run, assorted           | 30.00 @ \$2.50    |
| Junk bones                           | 30.00 @ \$1.00    |

### Animal Hair

|                              |                 |
|------------------------------|-----------------|
| Winter coll dried, per ton   | \$60.00         |
| Summer coll dried, per ton   | \$2.50 @ \$5.00 |
| Winter processed, black, lb. | 8½¢ @ 9         |
| Winter processed, gray, lb.  | 8               |
| Cattle switches              | 4 @ 4½          |

## PORK SAUSAGE SEASONING SOUTHERN STYLE

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"The Successor to Wasteful, Old-Fashioned Shrouds"

**THE CLEVELAND COTTON PRODUCTS CO.**  
CLEVELAND, OHIO

## WPB LIMITS PROCESSING

The War Production Board on January 26 relaxed the order on fats and oils by eliminating the three-months inventory restriction and substituting a restriction on processing. Under the revised order, no processor of fats and oils, including lard and shortening, may produce more of his products than is required to fill his orders and give him a practicable working inventory. The latter term, it is announced, will be strictly construed.

Control powers already possessed by the WPB over distribution and use of fats and oils will be exercised if and when any shortage should occur. The amendment leaves the processor free to use his fats and oils to fill contracts for finished products unless and until otherwise directed by the chairman of the WPB or the director of priorities.

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

| Ammoniates   |            |
|--|------------|
| Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....          | \$29.00    |
| Blood, dried, 16% per unit.....  | 5.25       |
| Unground fish scrap, dried 11% ammonia, 16% B. P. L., f.o.b. fish factory..... | 4.75 & 10c |
| Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....                | 55.00      |
| January shipment.....  | 55.00      |
| Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....   | 2.75 & 10c |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....        | 30.00      |
| in 200-lb. bags.....   | 32.00      |
| in 100-lb. bags.....   | 33.00      |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....                | 4.25 & 10c |
| Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....              | 5.25 & 10c |
| Phosphates   |            |
| Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....                 | \$37.50    |
| Bone meal, raw, 4 1/4% and 50%, in bags, per ton, c.i.f.....                   | 37.50      |
| Superphosphate, bulk, f.o.b. Baltimore, per ton 16% flat.....                  | 10.10      |
| Dry Rendered Tankage   |            |
| 50/55% protein, unground.....  | \$1.15     |
| 90% protein, unground.....   | 1.15       |

## EASTERN FERTILIZER MARKETS

New York, January 28, 1942

Markets were quiet the past week, with very little trading reported. Most buyers preferred to await developments pending clarification of the ceiling prices. Producers are asking \$5.25, f.o.b. New York, for blood; tankage is offered at \$5.25, f.o.b. New York.

Most chemicals are very scarce and hard to obtain for fertilizer, with demand quite heavy. Cracklings sold at \$1.15, f.o.b. New York, and more were wanted at this price.

## VEGETABLE OILS

|  |                 |
|--|-----------------|
| Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt..... | 12%             |
| White deodorized, bbls., f.o.b. Chgo.....                          | 16%             |
| Yellow, deodorized.....  | 16%             |
| Soap stock, 50% f.a., f.o.b. consuming points.....                 | 8%              |
| Soybean oil, in tanks, f.o.b. mills.....                           | 11 1/4 @ 11 1/2 |
| Corn oil, in tanks, f.o.b. mills.....                              | 12% @ 12%       |

## OLEOMARGARINE

F. O. B. CHICAGO

|                               |     |
|-------------------------------|-----|
| White domestic vegetable..... | 18% |
| White animal fat.....         | 15% |
| Water churned pastry.....     | 16% |
| Milk churned pastry.....      | 17% |
| Vegetable type.....           | 14% |

# Active Cotton Oil Market Brings Ceiling Level Trades

COTTONSEED oil futures at New York were moderately active and firm and a few points higher this week, all months trading at the ceiling price levels (March, 13.95; May, July and September, 13.98), with the maximum figures bid throughout the week. It was apparent that the ceilings restricted new trading operations; trade was limited to evening up operations.

During the week the open interest decreased 270 lots to 669 lots as of Wednesday's close.

Trade shorts were the best buyers, while commission house investors were taking profits. At one time there was a little selling of September at the ceiling price level, said to have been hedging against crude oil purchases, but on the whole new interest in the market was very small. There were longs however, who were holding their contracts on the belief that ceiling price levels will be revised upward. Nothing in the news from Washington, however, indicated that ceiling revisions were imminent.

The 90-day inventory order was rescinded, but the trade was not entirely clear on this matter, although the general belief was that the trade could go ahead and operate in a normal way, except that the government has the right to crack down at any time to prevent any evidence of hoarding, to make sure that others without storage space could continue to operate.

There was liberal spasmodic trading in crude oil in the South at 12% to 12 1/2% in the Southeast, 12 1/2% in the Valley and Louisiana and 12 1/2% in Texas. Crude peanut oil was 13c, sales and bid, Southeast. Crude soybean oil traded at 11 1/2c to 11 1/4c basis Decatur, the ceiling price levels. Crude corn oil was called 12 1/2 to 12 1/4c nominal, Chicago.

Cash oil demand was fairly good following the removal of the inventory order, and before prices of cottonseed oil and shortening were raised 1/4c per lb. in the metropolitan area. Winterized cotton oil in tanks was lifted to 15 1/4c and in drums to 17c per lb. Some small additional amounts of sunflower seed oil came in from the Argentine.

Passage of the price control bill by the Senate and House failed to have any marketwise effect on oils, owing to the ceiling price levels, but the trade was very much interested in the possibility that some of the ceilings might be raised under one of the four provisions in the measure governing prices. It was believed that the lard ceiling might possibly be lifted in a substantial way and the soybean oil ceiling raised considerably.

COCONUT OIL.—Nominal.

SOYBEAN OIL.—There was a fair

trade in both expeller and extracted soybean oil at 11 1/2 and 11 1/4c the ceiling price levels during the week, basis Decatur. At midweek, smaller mills were offering at 11 1/4c; large buyers were bidding 11 1/2c.

CORN OIL.—Sales were reported at 12 1/2c, Chicago, the ceiling price level, and that figure subsequently was bid.

PALM OIL.—The market was nominally quoted 9.02c for Nigre spot in drums, 8.32c for tanks, and 8.32c for plantation tanks nearby.

PALM KERNEL OIL.—Nominal.

OLIVE OIL FEEDS.—Nominal.

PEANUT OIL.—Sales were reported in a moderate way of Southeast crude oil at 13c, the ceiling.

COTTONSEED OIL.—Valley and Southeast crude were quoted on Wednesday at 12 1/2c paid and bid; Texas, 12 1/2c paid and bid at common points; Dallas, 12 1/2c nominal.

Futures market transactions for the week at New York were:

### FRIDAY, JANUARY 23, 1942

|                | —Range— |       |       | —Closing— |       |
|----------------|---------|-------|-------|-----------|-------|
|                | Sales   | High  | Low   | Bid       | Asked |
| February.....  | ..      | ..    | ..    | 13.90     | nom   |
| March.....     | 49      | 13.95 | 13.94 | 13.95     | bid   |
| April.....     | ..      | ..    | ..    | 13.95     | nom   |
| May.....       | 42      | 13.97 | 13.92 | 13.95     | ask   |
| June.....      | ..      | ..    | ..    | 13.96     | nom   |
| July.....      | 29      | 13.97 | 13.94 | 13.95     | 13.97 |
| August.....    | ..      | ..    | ..    | 13.95     | nom   |
| September..... | 10      | 13.97 | 13.96 | 13.95     | 13.97 |

Sales 130 contracts.

### SATURDAY, JANUARY 24, 1942

|                |    |       |       |       |       |
|----------------|----|-------|-------|-------|-------|
| February.....  | .. | ..    | ..    | 13.90 | nom   |
| March.....     | .. | ..    | ..    | 13.95 | bid   |
| April.....     | .. | ..    | ..    | 13.95 | nom   |
| May.....       | 1  | 13.95 | 13.95 | 13.95 | 13.97 |
| June.....      | .. | ..    | ..    | 13.95 | nom   |
| July.....      | 2  | ..    | ..    | 13.95 | 13.97 |
| August.....    | .. | ..    | ..    | 13.95 | nom   |
| September..... | .. | ..    | ..    | 13.97 | bid   |

Sales 3 contracts.

### MONDAY, JANUARY 26, 1942

|                |    |       |       |       |     |
|----------------|----|-------|-------|-------|-----|
| February.....  | .. | ..    | ..    | 13.92 | nom |
| March.....     | 5  | 13.95 | 13.95 | 13.95 | bid |
| April.....     | .. | ..    | ..    | 13.95 | nom |
| May.....       | 39 | 13.98 | 13.95 | 13.98 | bid |
| June.....      | .. | ..    | ..    | 13.98 | nom |
| July.....      | 14 | 13.98 | 13.98 | 13.98 | bid |
| August.....    | .. | ..    | ..    | 13.98 | nom |
| September..... | .. | ..    | ..    | 13.98 | bid |

Sales 58 contracts.

### TUESDAY, JANUARY 27, 1942

|                |    |       |       |       |     |
|----------------|----|-------|-------|-------|-----|
| February.....  | .. | ..    | ..    | 13.92 | nom |
| March.....     | .. | ..    | ..    | 13.95 | bid |
| April.....     | .. | ..    | ..    | 13.95 | nom |
| May.....       | 19 | 13.98 | 13.98 | 13.98 | bid |
| June.....      | .. | ..    | ..    | 13.98 | nom |
| July.....      | 3  | 13.98 | 13.98 | 13.98 | nom |
| August.....    | .. | ..    | ..    | 13.98 | nom |
| September..... | .. | ..    | ..    | 13.98 | bid |

Sales 22 contracts.

### WEDNESDAY, JANUARY 28, 1942

|                |    |       |       |       |     |
|----------------|----|-------|-------|-------|-----|
| February.....  | .. | ..    | ..    | 13.92 | nom |
| March.....     | .. | ..    | ..    | 13.95 | bid |
| April.....     | .. | ..    | ..    | 13.95 | nom |
| May.....       | 7  | 13.98 | 13.98 | 13.98 | nom |
| June.....      | .. | ..    | ..    | 13.98 | nom |
| July.....      | 8  | 13.98 | 13.98 | 13.98 | bid |
| August.....    | .. | ..    | ..    | 13.98 | nom |
| September..... | .. | ..    | ..    | 13.98 | bid |

Sales 15 contracts.

### THURSDAY, JANUARY 29, 1942

|                |    |    |    |       |     |
|----------------|----|----|----|-------|-----|
| March.....     | 10 | .. | .. | 13.95 | bid |
| May.....       | .. | .. | .. | 13.98 | bid |
| July.....      | .. | .. | .. | 13.98 | bid |
| September..... | .. | .. | .. | 13.98 | bid |

(See later markets on page 32.)

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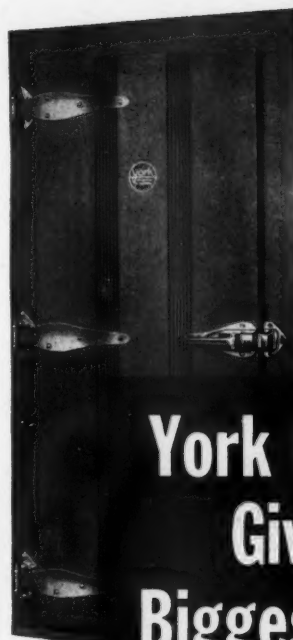


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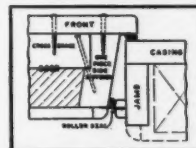
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# HIDES AND SKINS

**Ceiling prices continue bid for hides and calfskins in all domestic markets**  
**—Chicago packers move week's production of hides.**

## Chicago

**PACKER HIDES.**—The packer hide market continues unchanged, with all trading being done at ceiling prices and no signs of a slackening in the demand. There is an active inquiry for any offerings of hides and calfs or kipskins, with ceiling prices obtainable.

All four of the big packers were credited with moving late this week the equivalent of a week's production of hides. No quantities were disclosed but trade estimates ran around 80,000 to 90,000 hides. The allocation of hides each week is more or less of a routine matter, with packers endeavoring to distribute their production among as many tanner buyers as possible.

The eastern packers are expected to clear their Jan. production within the next few days. There has been no trading as yet in Jan. hides on the Pacific Coast but ceiling price is bid there. Packer calf and kipskins are wanted at maximum prices, with the end of the month awaited before trading is expected. Market continues tight.

Open interest in hide futures at the close Jan. 27th was 131 lots, with 114 lots lodged in March delivery and 17 in June. Futures continue bid at ceiling price of 15.00 for all months, with an occasional trade that basis, and trading on the Exchange confined to the closing out of the open interest. Certificated stocks in Exchange warehouses on Jan. 26th totalled 49,983 hides.

**OUTSIDE SMALL PACKER.**—Very little trading is being reported on outside small packer take-off, as most killers are understood to be sold up to the end of Jan. and anything offered is salable at the maximum price of 15½¢, selected, trimmed, for native all-weight steers and cows, and 14½¢ for brands.

**PACIFIC COAST.**—Some action is expected in the Coast market immediately after the close of the month. Bids are in the market for Jan. hides at ceiling price of 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—The trading in the South American market at the end of last week, previously mentioned, grew to a total of about 308,000 hides by the week-end, going to buyers in England and the States. Argentine frigorifico standard steers sold at 106 pesos, equal to about 16½¢

16½¢ c.i.f. New York; reject steers at 100 pesos or 15½¢; light steers at 16½¢; reject light steers at 15½¢; frigorifico extremes at 17½¢, and reject extremes at 16½¢. Two South American buyers bought 7,000 reject heavy steers this week at steady price of 106 pesos; and a B. A. tanner bought 1,500 Rosario heavy steers at 106 pesos, also steady.

**COUNTRY HIDES.**—The country market continues in a strong position and fairly active, with practically all trading being done on an all-weight basis. Some buyers are showing discrimination against heavier average all-weight hides, especially when coming from a longer freight point, but most offerings are said to be running rather heavy average now and it is difficult to buy anything under the top of 14¢, flat, for untrimmed all-weights or 15¢ flat for trimmed, f.o.b. shipping points. Other selections are mostly nominal. Heavy steers and cows are quotable around 13½¢, flat, trimmed, last reported paid. Trimmed buff weights are quoted at 15¢, flat; trimmed extremes are nominal at 15¢, flat, or 15½¢, selected, with none offered. Bulls are offered at 10¢, with 9½¢ trimmed last reported paid. Glues quoted 11½¢ @ 12¢, flat. All-weight branded hides, 13½¢.

**CALFSKINS.**—There were no developments in packer calfskins this week, packers being sold up to the end of Dec. and not yet ready to offer Jan. skins. Ceiling prices are bid for Jan.

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production, or 27c for heavies and 23½c for lights.

The city calfskin market is kept closely sold up, with quiet trading as fast as skins are available; maximum prices are readily obtainable, 20½c for 8/10 lb. and 23c for 10/15 lb., and outside cities bring full city prices. Country calf are quotable at 16c flat for 10 lb. and down, and 18c flat for 10/15 lb., f.o.b. shipping points. City light calf and deacons are salable at \$1.43, selected.

**KIPSKINS.**—Packers are expected to move their Jan. production of kipskins shortly after the end of the month, when slaughter figures are available. There is a good demand at maximum prices, 20c for 15-30 lb. native kips and 17½c for brands.

Chicago city kipskins are being taken as quickly as available at maximum price of 18c for 15-30 lb. native kips and 17c for brands. Country kips are quotable at 16c, flat, f.o.b. shipping points.

Packers are sold up to end of Dec. on slunks, with market quotable at \$1.10 flat for regulars and 55c flat for hairless.

**HORSEHIDES.**—There is considerable variation in quotations on horsehides at present but apparently the market is strong. Some buyers claim to be working on city renderers, with manes and tails, at \$7.00@7.25, selected; f.o.b. nearby points, while others quote \$7.25@7.50. Trimmed renderers are

quoted \$6.75@7.00, and moving f.o.b. shipping points in some instances. Mixed city and country lots quoted \$6.25@6.50, according to quality.

**SHEEPSKINS.**—Production of shearlings is light and they are moving as accumulated to tanners working on Government orders. The market is generally quoted \$1.75@1.80 for No. 1's, \$1.25@1.30 for No. 2's and 80@85c for No. 3's, with inside prices representing larger buyer's ideas. Some trading is awaited on pickled skins; some quote the market \$8.25@8.50 per doz., packer production, while others quote around 25c less in a nominal way for straight run; it was indicated in one quarter that \$8.37½ was obtainable. Last trading in Jan. lamb pelts by the larger mid-west independent packers was credited at \$3.40@3.50 per cwt. liveweight basis, with \$3.55 per cwt. indicated in one quarter. Outside small packer pelts usually quoted \$2.60@2.80 each for average run of offerings, with down to \$2.50 reported in some instances. However, an Ohio small packer reports moving Jan. pelts at \$3.10 each, f.o.b. shipping point, for straight run, but with no indication of average weight.

#### New York

**PACKER HIDES.**—The New York packers are understood to be completing arrangements for the allocation of their Jan. production of hides early next week, at full ceiling prices for all descriptions. Some packers are credited

with having moved a few of the Jan. hides quietly earlier.

**CALFSKINS.**—The calfskin market is kept closely sold up and skins are being distributed as fast as available at full maximum prices. There is an active demand for collector 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

#### ISSUE HIDE GLUE SCHEDULE

Maximum prices for hide glue, an essential adhesive used in industrial and wartime manufacturing, are established in Price Schedule No. 76, signed this week by Leon Henderson, OPA administrator. The maximums became effective January 28.

Maximums set are appreciably lower than current market prices, the average grade (251 gram—jelly test) being established at 19c per lb., carload lots, delivered, compared with prices of 22c and 23c being charged by some distributors.

Maximums set in the schedules cover 14 grades of hide glue ranging from 14c to 27c per lb. in bags of 100 lbs. or more. Prices are given for producers and jobbers. Maximum prices for less than carload lots are established at the maximum price plus 1c per lb.

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# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Lard prices made gains on strength in hogs and grains. Cash trade was rather dull. Hog market ranged from 10c to 25c higher with top hogs at Chicago quoted at \$12.15, highest for January since 1927. Government purchases strengthened the provision market; purchases of canned pork, especially, gave firm tone to fresh boning materials.

### Cottonseed Oil

Valley and Southeast crude, 12½c paid; Texas, 12½c paid at common points; Dallas, 12½c nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Mar. 13.95 b; May 13.98 b; July 13.98 b; Sept. 13.98 b; 9 lots.

## NEW YORK HIDE FUTURES

The New York hide futures market was unchanged for the week ended January 30. Closing prices on each day of the week from Monday through Friday were reported as follows: March, June, September and December, 15.00 bid. One sale was reported on Monday.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 24, 1942, were 7,429,000 lbs.; previous week 5,168,000 lbs.; same week last year 6,456,000 lbs.; Jan. 1 to date, 18,580,000 lbs.; corresponding period a year earlier, 20,104,000 lbs.

Shipment of hides from Chicago for week ended January 24, 1942, were 7,253,000 lbs.; previous week 7,629,000 lbs.; same week last year, 6,011,000 lbs.; Jan. 1 to date, 22,989,000 lbs.; same period last year, 18,946,000 lbs.

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during December:

|                           | Dec. 1941<br>Per-<br>cent | Nov. 1941<br>Per-<br>cent | Dec. 1940<br>Per-<br>cent |
|---------------------------|---------------------------|---------------------------|---------------------------|
| Cattle—                   |                           |                           |                           |
| Steers .....              | 47.05                     | 44.19                     | 48.19                     |
| Cows and heifers .....    | 49.57                     | 51.16                     | 53.46                     |
| Bulls and stags .....     | 3.38                      | 4.65                      | 3.35                      |
| Hogs—                     |                           |                           |                           |
| Sows .....                | 46.66                     | 46.53                     | 46.78                     |
| Barrows .....             | 52.81                     | 52.92                     | 52.71                     |
| Stags and boars .....     | .53                       | .55                       | .51                       |
| Sheep and lambs—          |                           |                           |                           |
| Lambs and yearlings ..... | 93.23                     | 91.83                     | 94.89                     |
| Sheep .....               | 6.77                      | 8.67                      | 5.61                      |

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Jan. 30, 1942:

|                       | Week ended<br>Jan. 30 | Prev.<br>week | Cor. week,<br>1941 |
|-----------------------|-----------------------|---------------|--------------------|
| Hvy. nat. str.        | @15½                  | @15½          | @13                |
| Hvy. Tex. str.        | @14½                  | @14½          | @13                |
| Hvy. butt brnd'd str. | @14½                  | @14½          | @13                |
| Hvy. Col. str.        | @14                   | @14           | @12½               |
| Ex-light Tex. str.    | @15                   | @15           | @13½               |
| Brnd'd cows.          | @14½                  | @14½          | @12½               |
| Hvy. nat. cow.        | @15½                  | @15½          | @12½               |
| Lt. nat. cow.         | @15½                  | @15½          | @13½               |
| Nat. bulls.           | @12                   | @12           | @8½                |
| Brnd'd bulls.         | @11                   | @11           | @7½                |
| Calfskins             | 23½@27                | 23½@27        | 23 @27             |
| Kips, nat.            | @20                   | @20           | @20                |
| Kips, brnd'd.         | @17½                  | @17½          | @15                |
| Slunks, reg.          | @1.10                 | @1.10         | @85                |
| Slunks, hris.         | @55                   | @55           | 55 @60             |

## CITY AND OUTSIDE SMALL PACKERS

|               |        |         |
|---------------|--------|---------|
| Nat. all-wts. | @15½   | 12 @12½ |
| Branded       | @14½   | 11½@12  |
| Nat. bulls.   | @12    | 7½@8    |
| Brnd'd bulls. | @11    | 7 @7½   |
| Calfskins     | 20½@23 | 20½@23  |
| Kips          | @18    | @18     |
| Slunks, reg.  | @1.10  | @1.10   |
| Slunks, hris. | @55    | @55     |

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted fat.

## COUNTRY HIDES

|             |           |           |           |
|-------------|-----------|-----------|-----------|
| Hvy. steers | 13½@13½   | 13½@13½   | 8½@9      |
| Hvy. cows   | 13½@13½   | 13½@13½   | 8½@9      |
| Butts       | @15       | @15       | 11½@11½   |
| Extremes    | @15       | @15       | 12½@12½   |
| Bulls       | 9½@10     | @9½       | 6 @6½     |
| Calfskins   | @16       | @16       | 14½@15    |
| Kipskins    | @16       | @16       | 13½@14    |
| Horsehides  | 6.25@7.50 | 6.25@7.25 | 5.50@6.20 |

## SHEEPSKINS

|                |           |           |        |
|----------------|-----------|-----------|--------|
| Pkr. shearings | 1.75@1.80 | 1.75@1.80 | @1.65  |
| Dry pelts      | .25 @25½  | 24½@25½   | 20 @21 |

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This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

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## Preventing Explosions

(Continued from page 13.)

3.—If a power failure to burner equipment causes an immediate shutdown in fuel supply.

4.—If a reduction or failure in air or fuel supply causes an immediate shutdown in fuel supply control means.

The necessity of thorough purging of a combustion chamber before lighting, and of adequate flame-failure safety protection equipment are clearly indicated when consideration is given to all factors contributing to combustion explosions.

It is readily apparent that purging is also necessary with oil and pulverized coal burning equipment as well as gas equipment. Pulverized coal or oil, entering a furnace that is hot but below the ignition temperature, may introduce a hazard by distilling gas which, when mixed with air, may ignite from hot brick work. There is a wider range of explosive limits when a hot furnace is slightly below the ignition temperature of the fuel. If the fuel reaches a hot spot, a major explosion may occur with either a leaner or a richer mixture than would explode in a cold furnace when first lighting off. The danger is less in water-cooled furnaces, since the furnace is cooled so rapidly after loss of ignition that re-ignition is less likely than in a refractory furnace. If there is ignition, the lower temperature of the furnace will narrow down the explosion range.

Purging may be by natural draft, but in larger units it is usually accomplished by an air flow switch in combination with a time-delay relay that together regulate operation of a ventilating fan. The fan may be an exhaust type, pulling the gas from the furnace for replacement with fresh air, or may blow in fresh air to dilute and eventually force out all gases that might have accumulated in the chamber.

The vital function of a flame-failure safety device is to cut off the fuel supply to a burner quickly in case of flame failure or loss of ignition to prevent raw fuel from entering the combustion chamber.

### Where Early Devices Failed

Early flame-failure devices are of two general classes, both making use of heat radiated from the flame. One type employs a heat sensitive member, such as a thermostatic strip or a thermometric bulb with an expansible liquid. This member is exposed to the source of heat and operates an electric contact to energize the fuel supply valve, or it may act directly upon a valve to maintain fuel flow to burner as long as heat is radiated from flame to thermally sensitive portion of the apparatus. Another type employs a thermocouple, essentially two dissimilar metals welded together to form a junction which, when heated, produces an electric current flow in a low resistance magnetic valve. The valve is manually opened and maintained open while the

thermo-junction is heated by radiation from the burner valve.

Objections to these early devices were based on the fact that in case of flame failure, the thermally sensitive members must cool before the fuel control valves closed and the fuel supply to the burner was cut off. Also, sources of heat other than the flame might impinge upon the thermally sensitive members and maintain the fuel supply valves open for a considerable period after flame failure. Radiant insulation in combustion chamber, burning fuel that has dripped upon surface of burner mounting wall, hot ceramic tips of burner and other factors might give off extraneous heat and react unfavorably upon the instrument.

### Flame Conducts Current

To overcome these objections the ability of a flame to conduct an electric current has been employed in combustion safeguard instruments. An electrode is introduced into the flame and connected to the instrument. The flame has a definite range of resistance, readily distinguished from that of any other medium, as a conductor of electricity. The instrument reacts in accordance with the amount of resistance in its electrical circuit, of which the flame is a part.

The resistance remains within certain constant limits as long as a flame is in contact with the electrode, and the instrument holds open valves in the burner fuel line and maintains combustion. Flame failure, however, increases resistance in the circuit, and the instrument instantly closes the fuel valves to prevent flow of fuel to an unignited burner. When a burner is being ignited, a pilot light, also in the circuit and in contact with the electrode, provides the necessary resistance in the circuit to enable the instrument to open fuel lines to the burner. For use with fuels other than gas, and which burn with luminous flames, a device incorporating a photoelectric cell is employed in place of the electrode.

Modern combustion safeguard instruments, after shutting both main and pilot valves upon flame failure, also provide a time delay for purging the chamber of combustible gases before lighting is permitted. They are designed for all applications where combustible gases might be present. Purging time is usually fixed at the factory.

A guarantee against explosions resulting from failure of any part of a modern combustion safeguard instrument, or a short in the circuit, is provided. The safeguard protects not only against human failure, therefore, but also against any deficiency that might develop in the instrument.

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## Canners' Convention

(Continued from page 10.)

in the Stevens hotel and the Palmer House. These exhibits also reflected the uncertainties regarding priorities, the difficulty of obtaining cans for many products, and conditions generally. Particularly noticeable was the absence of new products for general consumption and the lack of new containers and labels. Nevertheless, the great variety of standard products displayed in most instances attracted the interested attention of large numbers of brokers and buyers. Among the new products noticed were "Meatchee," a luncheon meat containing squares of cheese, being offered for sale in a 12-oz. square can by the Cudahy Packing Co., and "B.V."—a Wilson & Co. product containing beef extract, water, salt, soup stock, flavoring, etc. B.V. is put up in a 2-oz. glass jar packed in a red and gold carton.

The most frequently discussed subject among canners, brokers and buyers who gathered at these displays was not markets, sales and prices, as might be expected, but the prospects for maintaining production of canned meats during 1942, in view of the need for conserving tin supplies. Packers had anticipated prohibition of the use of tin containers for dog food and expect that production of some other meat products in tin may have to be discontinued or curtailed.

While such restrictions and curtailments will be serious handicaps and will result for some canners in loss of markets which have required years to develop, in no instance that came to the attention of THE NATIONAL PROVISIONER was a question voiced as to the need for tin conservation or the necessity and advisability of rationing tin can use. Regardless of personal sacrifices required, producers of canned meats are willing to comply with tin restricting and rationing orders.

Considerable thought is being given by meat canners to substitute containers. Glass will probably be used for some products in plants where equipment for filling and capping these containers is available. Black iron cans, if available, may be tried out by some packers of dog food. Dog food in natural and artificial casings is also being considered. Packer production of dry dog food cannot be expanded materially without installing additional equipment which may not be available. Some packers, who now use cans for such products as dried beef, pork sausage, frankfurters and some other meats which can be sold in other types of packages or without packaging, say they may discontinue putting up these products in sealed containers if cans are not available.

Discontinuance of production of some canned meats for civilian use will entail no immediate hardships for them, some packers report. They expect that any

## Newest Canning Aids Displayed ➔

Equipment and supply firms which serve the meat packing industry were well represented with exhibits at the 1942 Canners' Convention, staged at Chicago this week. Some of their attractive convention displays are shown on the opposite page:

- 1.—Container Corporation of America. Shown are J. S. Doughty, folding box division, Chicago, and M. Y. Tarring, canners' cases, Philadelphia.
- 2.—Crown Can Co.
- 3.—Owens-Illinois Glass Co.
- 4.—Continental Can Co.
- 5.—Aluminum Cooking Utensil Co.
- 6.—Drehmann Paving & Flooring Co.
- 7.—Foxboro Co.
- 8.—Blackmer Pump Co.
- 9.—Dewey & Almy Chemical Co.
- 10.—Diamond Crystal Salt Co., Inc. (Left to right): J. H. Brunwasser, secretary and treasurer, Onarga Canning Co., Onarga, Ill., L. M. Fitz Hugh, Chicago office, Diamond Crystal Salt Co., and H. B. Baldwin, division sales manager, Detroit.
- 11.—Tri-Clover Machine Co.
- 12.—National Can Corp.

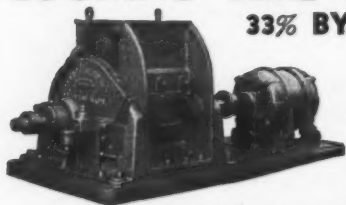
slack resulting from prohibitions on some products will be taken up in the production of canned foods for the Army, Navy and lend-lease export.

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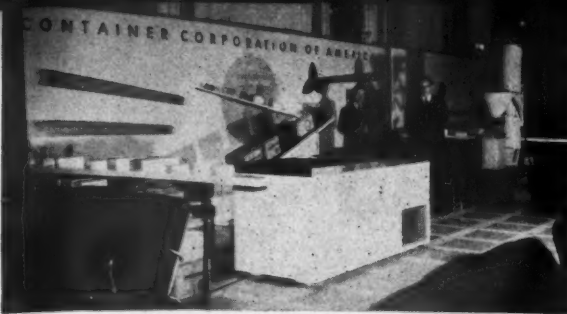
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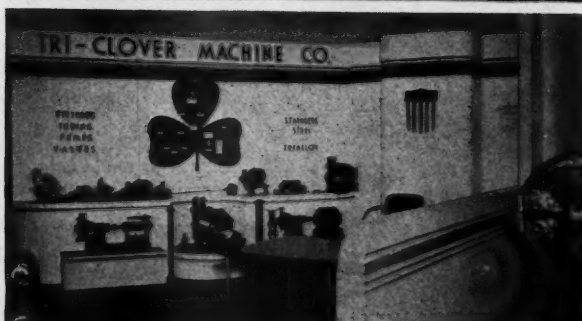
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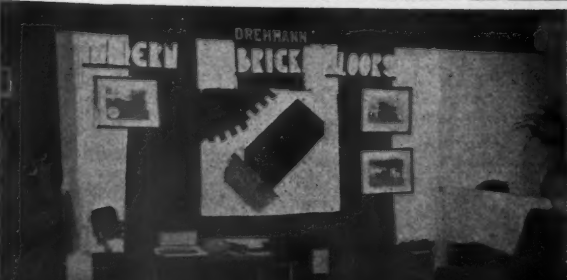
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# LIVESTOCK MARKETS *Weekly Review*

## Packer Livestock Bill Climbs 42% Over 1940

**EXPENDITURES** for livestock in December by packers operating under federal inspection totaled \$265,595,000. This was approximately \$100 million more than during December, 1940, and represented a 75 per cent increase over the five-year December average. Total livestock costs to packer during 1941 were 42 per cent above the previous year and 45 per cent above the five-year average.

Packer outlay during December for each class of meat animals exceeded sums paid in the previous year by wide margins. Cattle costs were up 48 per cent; calves, 33 per cent; hogs, 73 per cent, and sheep and lambs costs increased 42 per cent.

While total livestock costs to packers in December were up 60 per cent over a year ago, total dressed weight exceeded the previous year by 9 per cent, and the five-year average by 25 per cent. Total dressed weight of cattle during December showed the greatest increase over a year ago—103,980,000 lbs.—a gain of 25 per cent. Total dressed weight of hogs was 2 per cent above a year ago—a rise of 21,456,000 lbs. Total dressed weight of calves during December was up 5 per cent and lambs, 12 per cent.

Increases in packer costs for 1941, compared with 1940, were as follows: cattle, \$231,335,000; calves, \$21,063,000; hogs, \$391,983,000; sheep and lambs, \$31,964,000. Total increase in cost for the year reached \$676,445,000.

During 1941, increase in total live weight of animals purchased was 4 per cent over 1940, or 1,091,366,000 lbs., with cattle increasing 15 per cent over 1940, calves, 5 per cent and sheep, 7 per cent. Hogs declined 4 per cent in total live

weight purchased compared with a year ago.

Increases in average cost to packers during 1941 for each class of meat animals were as follows: cattle, \$1.19 per cwt.; calves, \$1.60 per cwt.; hogs, \$3.75 per cwt., and sheep and lambs, \$1.42 per cwt.

Livestock expenditures by packers during December, 1941, and 1940 and total for 1941, were as follows:

|           | Dec., 1941    | Dec., 1940    | 1941            |
|-----------|---------------|---------------|-----------------|
| Cattle .. | \$ 95,240,000 | \$ 64,185,000 | \$ 960,975,000  |
| Calves .. | 9,291,000     | 6,962,000     | 108,277,000     |
| Hogs ..   | 145,513,000   | 84,301,000    | 1,056,680,000   |
| Sheep ..  | 15,551,000    | 10,977,000    | 162,606,000     |
| Total ..  | \$265,595,000 | \$166,424,000 | \$2,288,538,000 |

Total live weights of cattle, calves, hogs and sheep slaughtered under federal inspection during December, 1941 and the year, with comparisons:

|           | Dec., 1941<br>lbs. | Dec., 1940<br>lbs. | 1941<br>lbs.   |
|-----------|--------------------|--------------------|----------------|
| Cattle .. | 979,840,000        | 805,328,000        | 10,517,555,000 |
| Calves .. | 89,500,000         | 86,058,000         | 1,070,154,000  |
| Hogs ..   | 1,379,271,000      | 1,379,717,000      | 11,213,709,000 |
| Sheep ..  | 142,277,000        | 127,196,000        | 1,599,932,000  |
| Total ..  | 2,590,896,000      | 2,398,298,000      | 24,401,350,000 |

Total dressed weight of meat and lard produced under federal inspection during December, and 1941, with comparisons:

|                    | Dec., 1941<br>lbs. | Dec., 1940<br>lbs. | 1941<br>lbs.   |
|--------------------|--------------------|--------------------|----------------|
| Beef ....          | 526,847,000        | 422,867,000        | 5,739,249,000  |
| Veal ....          | 48,946,000         | 46,398,000         | 599,060,000    |
| Pork and lard ..   | 1,042,675,000      | 1,021,219,000      | 8,434,351,000  |
| Lamb and mutton .. | 65,816,000         | 59,026,000         | 750,064,000    |
| Total ..           | 1,684,285,000      | 1,549,510,000      | 15,522,723,000 |

Average dressed weights of cattle, calves, hogs and sheep were all greater in December and for the year, than a year earlier. Average dressed weights of animals purchased by inspected packers during December and 1941 were:

|           | Dec., 1941<br>lbs. | Dec., 1940<br>lbs. | 1941<br>lbs. |
|-----------|--------------------|--------------------|--------------|
| Cattle .. | 527.98             | 496.70             | 527.43       |
| Calves .. | 107.71             | 106.77             | 110.11       |
| Hogs ..   | 181.22             | 168.83             | 181.80       |
| Sheep ..  | 42.06              | 41.80              | 41.51        |

## LIVESTOCK PICKUP WINS

Under a new Interstate Commerce Commission decision, railroads in Iowa and other midwestern states will continue to offer livestock pickup to farm shippers as a part of the regular rail service at the through rate. This service has been opposed by Iowa Mississippi river packers. The decision upheld the carriers' right to meet truck competition by extending transportation to the farmer's feedlot.

The pickup arrangement has been popular with livestock producers who can obtain through carload rates on shipments of 1,000 lbs. or more and turn the responsibility for safe carriage of the livestock over to the railroads. If the shipper delivers livestock to the rail loading station he is compensated at the rate of 3c per cwt. The ICC authorized continuance of the service over a 10-mile area adjacent to each station.

## SOUTHERN LIVESTOCK PROBLEMS

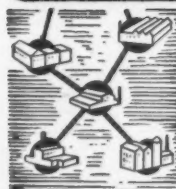
At a meeting of the livestock commodity group of the Southern Marketing Conference, presided over by Dr. Frederick V. Waugh, Assistant Administrator of Marketing, it was suggested that a marketing research program be undertaken in the southern states to determine the adequacy of present marketing facilities and make recommendations regarding additional facilities found necessary.

It was also recommended that livestock be sold on a grade basis. Practical means for increasing the consumption of meat in the South, as a means of improving the standard of living in rural areas and increasing the amount of income derived from the sale of livestock, were also considered.



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## NEW YORK LIVESTOCK

Livestock prices at Jersey City, January 27, 1942, as reported by the Agricultural Marketing Service were:

| CATTLE:                            |       |          |       |
|------------------------------------|-------|----------|-------|
| Steers, 1,040-lb.                  | ..... | \$ 8.50  | 12.25 |
| Cows, medium                       | ..... | 7.50     | 9.00  |
| Cows, cutter and common            | ..... | 5.50     | 6.50  |
| Cows, canners                      | ..... | 5.50     | 6.50  |
| Bulls, good                        | ..... | 10.00    | 10.75 |
| Bulls, medium                      | ..... | 8.75     | 10.00 |
| Bulls, cutter to common            | ..... | 8.00     | 8.75  |
| CALVES:                            |       |          |       |
| Vealers, choice                    | ..... | \$ 16.00 |       |
| Vealers, common and medium         | ..... | 9.00     |       |
| Calves, common to medium           | ..... | 8.25     | 9.00  |
| HOGS:                              |       |          |       |
| Hogs, good and choice, 180-200-lb. | ..... | \$12.05  |       |
| Hogs, 207-lb.                      | ..... | 12.00    |       |
| LAMBS:                             |       |          |       |
| Lambs and sheep                    | ..... | unquoted |       |

Receipts of salable livestock at Jersey City market for week ended January 24, 1942:

|                     | Cattle | Calves | Hogs*  | Sheep  |
|---------------------|--------|--------|--------|--------|
| Salable receipts    | 2,274  | 1,623  | 333    | 46     |
| Total, with directs | 9,267  | 12,791 | 23,451 | 54,485 |
| Previous week:      |        |        |        |        |
| Salable receipts    | 1,895  | 2,110  | 237    | 99     |
| Total, with directs | 8,616  | 14,304 | 26,551 | 56,602 |

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., January 29.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market advanced, in spite of liberal receipts, and prices climbed to the highest levels since mid-September.

| Hogs, good to choice: |       |         |       |
|-----------------------|-------|---------|-------|
| 100-180 lb.           | ..... | \$10.65 | 11.50 |
| 180-240 lb.           | ..... | 11.20   | 11.65 |
| 240-270 lb.           | ..... | 11.15   | 11.85 |
| 270-300 lb.           | ..... | 11.05   | 11.45 |
| 300-330 lb.           | ..... | 10.95   | 11.35 |
| 330-360 lb.           | ..... | 10.85   | 11.25 |
| Sows:                 |       |         |       |
| 330 lbs. down         | ..... | \$10.40 | 10.85 |
| 330-360 lb.           | ..... | 10.30   | 10.85 |
| 400-500 lb.           | ..... | 10.10   | 10.65 |

Receipts of hogs at Corn Belt markets for the week ended January 29:

|                    | This week | Last week |
|--------------------|-----------|-----------|
| Friday, Jan. 23    | 44,900    | 45,000    |
| Saturday, Jan. 24  | 45,800    | 47,700    |
| Sunday, Jan. 25    | 65,300    | 77,000    |
| Tuesday, Jan. 26   | 54,100    | 70,000    |
| Wednesday, Jan. 27 | 56,000    | 48,700    |
| Thursday, Jan. 28  | 44,900    | 37,000    |

## DECEMBER LIVESTOCK PRICES

December livestock prices at Chicago:

| CATTLE AND CALVES    |           |           |           |
|----------------------|-----------|-----------|-----------|
|                      | Dec. 1941 | Nov. 1941 | Dec. 1940 |
| (Price per 100 lbs.) |           |           |           |
| Beef steers—         |           |           |           |
| Choice and prime     | \$13.42   | \$11.93   | \$13.92   |
| Good                 | 12.41     | 11.24     | 11.86     |
| Medium               | 11.04     | 10.22     | 9.92      |
| Common               | 9.17      | 8.85      | 7.83      |
| All grades           | 12.57     | 11.40     | 11.85     |
| Cows—                |           |           |           |
| Good                 | \$ 8.61   | \$ 8.04   | \$ 7.25   |
| Vealers—             |           |           |           |
| Good and choice      | \$12.65   | \$12.28   | \$10.56   |
| HOGS                 |           |           |           |
| Barrows and gilts    | \$10.75   | \$10.22   | \$ 8.37   |
| Sows                 | 9.89      | 9.77      | 8.53      |
| All purchases        | 10.65     | 10.16     | 6.27      |
| LAMBS AND SHEEP      |           |           |           |
| Slaughter lambs—     |           |           |           |
| Good and choice      | \$12.16   | \$11.32   | \$ 9.48   |
| Slaughter ewes—      |           |           |           |
| Good and choice      | \$ 8.07   | \$ 5.31   | \$ 4.89   |

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, January 29, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

| Hogs (soft & oily not quoted):        | CHICAGO | NAT. STE. | YDS.    | OMAHA | KANS. CITY | ST. PAUL |
|---------------------------------------|---------|-----------|---------|-------|------------|----------|
| BARROWS AND GILTS:                    |         |           |         |       |            |          |
| Good-choice:                          |         |           |         |       |            |          |
| 120-140 lbs.                          | \$10.25 | 10.90     | \$10.10 | 11.25 | .....      | .....    |
| 140-180 lbs.                          | 10.65   | 11.50     | 11.10   | 11.80 | \$10.85    | 11.50    |
| 180-200 lbs.                          | 11.25   | 11.80     | 11.60   | 12.00 | 11.25      | 11.85    |
| 200-220 lbs.                          | 11.85   | 11.90     | 11.95   | 12.00 | 11.50      | 11.75    |
| 220-240 lbs.                          | 11.70   | 11.90     | 11.95   | 12.00 | 11.55      | 11.75    |
| 240-270 lbs.                          | 11.70   | 11.90     | 11.85   | 11.90 | 11.50      | 11.70    |
| 270-300 lbs.                          | 11.60   | 11.80     | 11.40   | 11.75 | 11.35      | 11.65    |
| 300-330 lbs.                          | 11.55   | 11.70     | 11.35   | 11.60 | 11.25      | 11.45    |
| 330-360 lbs.                          | 11.50   | 11.65     | 11.25   | 11.45 | 11.15      | 11.40    |
| Medium:                               |         |           |         |       |            |          |
| 160-220 lbs.                          | 10.85   | 11.65     | 10.65   | 11.75 | 10.85      | 11.55    |
| SOWS:                                 |         |           |         |       |            |          |
| Good and choice:                      |         |           |         |       |            |          |
| 270-300 lbs.                          | 11.50   | 11.65     | 11.00   | 11.15 | 10.90      | 11.00    |
| 300-330 lbs.                          | 11.40   | 11.55     | 11.00   | 11.15 | 10.90      | 11.00    |
| 330-360 lbs.                          | 11.35   | 11.50     | 10.90   | 11.15 | 10.75      | 10.90    |
| Good:                                 |         |           |         |       |            |          |
| 360-400 lbs.                          | 11.30   | 11.45     | 10.75   | 11.00 | 10.65      | 10.90    |
| 400-450 lbs.                          | 10.65   | 11.35     | 10.65   | 11.00 | 10.60      | 10.85    |
| 450-500 lbs.                          | 11.00   | 11.30     | 10.50   | 10.90 | 10.60      | 10.85    |
| Medium:                               |         |           |         |       |            |          |
| 250-300 lbs.                          | 10.15   | 11.15     | 10.25   | 10.80 | 10.15      | 10.65    |
| PIGS (slaughter):                     |         |           |         |       |            |          |
| Med. & good, 90-120 lbs.              | 9.75    | 10.50     | 8.60    | 10.25 | .....      | .....    |
| Slaughter Cattle, Vealers and Calves: |         |           |         |       |            |          |
| STEERS, Choice:                       |         |           |         |       |            |          |
| 750-900 lbs.                          | 13.75   | 14.75     | 12.75   | 14.00 | 13.00      | 13.85    |
| 900-1100 lbs.                         | 13.75   | 14.75     | 12.75   | 14.00 | 13.00      | 14.00    |
| 1100-1300 lbs.                        | 12.75   | 14.50     | 12.50   | 13.75 | 12.50      | 14.00    |
| 1300-1400 lbs.                        | 12.50   | 13.75     | 12.25   | 13.50 | 12.25      | 13.25    |
| STEERS, good:                         |         |           |         |       |            |          |
| 750-900 lbs.                          | 11.75   | 13.75     | 11.25   | 12.75 | 11.25      | 13.00    |
| 900-1100 lbs.                         | 11.75   | 13.75     | 11.25   | 12.75 | 11.25      | 13.00    |
| 1100-1300 lbs.                        | 11.50   | 13.50     | 11.00   | 12.50 | 11.00      | 13.00    |
| 1300-1500 lbs.                        | 11.25   | 12.75     | 11.00   | 12.50 | 11.00      | 12.50    |
| STEERS, medium:                       |         |           |         |       |            |          |
| 750-1100 lbs.                         | 9.75    | 11.50     | 9.75    | 11.25 | 9.50       | 11.25    |
| 1100-1300 lbs.                        | 9.75    | 11.50     | 9.50    | 11.00 | 9.50       | 11.00    |
| STEERS, common:                       |         |           |         |       |            |          |
| 750-1100 lbs.                         | 8.50    | 9.75      | 8.50    | 9.50  | 8.50       | 9.75     |
| STEERS, HEIFERS AND MIXED:            |         |           |         |       |            |          |
| Choice, 500-750 lbs.                  | 13.50   | 14.75     | 12.25   | 13.25 | 12.50      | 13.50    |
| Good, 500-700 lbs.                    | 11.75   | 13.50     | 11.00   | 12.25 | 10.50      | 12.50    |
| HEIFERS:                              |         |           |         |       |            |          |
| Choice, 750-900 lbs.                  | 13.50   | 14.50     | 12.00   | 13.25 | 12.00      | 13.50    |
| Good, 750-900 lbs.                    | 11.50   | 13.50     | 10.75   | 12.25 | 10.50      | 12.00    |
| Medium, 500-900 lbs.                  | 9.50    | 11.50     | 8.75    | 11.00 | 8.75       | 10.50    |
| Common, 500-900 lbs.                  | 7.75    | 9.50      | 7.50    | 9.00  | 7.50       | 8.75     |
| COWS, all weights:                    |         |           |         |       |            |          |
| Good                                  | 9.00    | 10.00     | 9.00    | 9.50  | 8.50       | 9.50     |
| Medium                                | 8.25    | 9.25      | 8.50    | 9.00  | 8.00       | 8.75     |
| Cutter and common                     | 6.75    | 8.50      | 7.25    | 8.50  | 6.50       | 8.00     |
| Canner                                | 5.75    | 7.00      | 6.00    | 7.25  | 5.00       | 6.50     |
| BULLS (Ylgs. Excl.) all weights:      |         |           |         |       |            |          |
| Beef, good                            | 9.75    | 10.50     | 10.00   | 10.25 | 9.50       | 9.75     |
| Sausage, good                         | 9.75    | 10.25     | 9.50    | 10.00 | 9.15       | 9.50     |
| Sausage, cutter and com.              | 8.50    | 9.75      | 8.50    | 9.50  | 8.25       | 9.00     |
| Sausage, cutter and com.              | 8.00    | 8.75      | 7.50    | 8.50  | 7.25       | 8.25     |
| VEALERS, all weights:                 |         |           |         |       |            |          |
| Good and Choice                       | 12.50   | 15.00     | 13.25   | 14.50 | 12.00      | 13.50    |
| Common and medium                     | 9.00    | 12.50     | 10.75   | 13.25 | 8.50       | 12.00    |
| Cull                                  | 7.00    | 9.00      | 6.50    | 10.75 | 6.50       | 8.00     |
| CALVES, 50 lbs. down:                 |         |           |         |       |            |          |
| Good and choice                       | 10.00   | 11.25     | 9.50    | 11.50 | 9.50       | 11.50    |
| Good                                  | 8.00    | 10.00     | 7.50    | 9.50  | 7.00       | 9.50     |
| Cull                                  | 7.00    | 8.00      | 6.25    | 7.50  | 6.00       | 7.00     |

Slaughter Lambs and Sheep:

| LAMBS:            |       |       |       |       |       |       |
|-------------------|-------|-------|-------|-------|-------|-------|
| Good and choice   | 12.00 | 12.60 | 12.00 | 12.50 | 11.50 | 12.15 |
| Medium and good   | 10.75 | 11.75 | 11.00 | 11.75 | 10.50 | 11.65 |
| Common            | 9.50  | 10.75 | 9.00  | 10.75 | 9.25  | 10.75 |
| YLG. WETHERS:     |       |       |       |       |       |       |
| Good and choice   | 10.00 | 10.50 | 10.00 | 10.75 | 9.75  | 10.50 |
| Medium            | 8.75  | 9.75  | 8.50  | 9.75  | 8.50  | 9.50  |
| EWES:             |       |       |       |       |       |       |
| Good and choice   | 5.75  | 6.85  | 5.25  | 6.50  | 5.25  | 6.25  |
| Common and medium | 3.75  | 5.75  | 3.50  | 5.25  | 3.25  | 4.50  |

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week totaled 17,744 cattle, 2,342 calves, 43,166 hogs and 13,097 sheep.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended January 23:

|               | Cattle | Calves | Hogs  | Sheep |
|---------------|--------|--------|-------|-------|
| Los Angeles   | 4,475  | 1,750  | 2,250 | 1,400 |
| San Francisco | 725    | 15     | 2,500 | 1,650 |
| Portland      | 2,290  | 285    | 3,680 | 2,875 |

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 24, 1942, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 7,423 hogs; Swift & Company, 1,622 hogs; Wilson & Co., 11,251 hogs; Western Packing Co., Inc., 2,693 hogs; Agar Packing Co., 7,140 hogs; Shippers, 18,160 hogs; Others, 36,977 hogs.

Total: 48,516 cattle; 4,237 calves; 85,266 hogs; 29,974 sheep.

### KANSAS CITY

|                    | Cattle        | Calves       | Hogs          | Sheep         |
|--------------------|---------------|--------------|---------------|---------------|
| Armour and Company | 4,523         | 300          | 2,759         | 5,100         |
| Cudahy Pkg. Co.    | 3,079         | 371          | 1,726         | 4,605         |
| Swift & Company    | 2,988         | 385          | 2,398         | 4,903         |
| Wilson & Co.       | 3,099         | 718          | 2,231         | 4,712         |
| Indep. Pkg. Co.    | .....         | .....        | 335           | .....         |
| Kornblum Pkg. Co.  | 1,458         | .....        | .....         | .....         |
| Others             | 4,991         | 143          | 2,213         | 6,593         |
| <b>Total</b>       | <b>20,138</b> | <b>1,917</b> | <b>11,662</b> | <b>25,913</b> |

### OMAHA

|                    | Cattle        | Calves        | Hogs          | Sheep        |
|--------------------|---------------|---------------|---------------|--------------|
| Armour and Company | 5,289         | 9,180         | 4,585         | .....        |
| Cudahy Pkg. Co.    | 4,472         | 5,776         | 6,890         | .....        |
| Swift & Company    | 4,190         | 7,794         | 2,794         | .....        |
| Wilson & Co.       | 2,041         | 5,391         | 2,600         | .....        |
| Others             | .....         | 11,020        | .....         | .....        |
| <b>Total</b>       | <b>18,726</b> | <b>36,630</b> | <b>16,339</b> | <b>.....</b> |

Cattle and calves: Eagle Pkg. Co., 15; Greater Omaha Pkg. Co., 138; Geo. Hoffman, 106; Lewis Pkg. Co., 592; Nebraska Beef Co., 778; Omaha Pkg. Co., 245; John Roth Pkg. Co., 108; So. Omaha Pkg. Co., 718; Lincoln Pkg. Co., 144.

### EAST ST. LOUIS

|                    | Cattle        | Calves       | Hogs          | Sheep        |
|--------------------|---------------|--------------|---------------|--------------|
| Armour and Company | 3,501         | 1,815        | 6,431         | 2,109        |
| Swift & Company    | 3,872         | 2,247        | 8,619         | 3,426        |
| Hunter Pkg. Co.    | 1,642         | 17           | 5,888         | 587          |
| Hell Pkg. Co.      | .....         | .....        | 3,047         | .....        |
| Krey Pkg. Co.      | .....         | 3,236        | .....         | .....        |
| Laclede Pkg. Co.   | .....         | 3,524        | .....         | .....        |
| Sielsch Pkg. Co.   | .....         | 1,116        | .....         | .....        |
| Shippers           | 2,963         | 1,552        | 20,183        | 126          |
| Others             | 2,379         | 43           | 2,818         | 701          |
| <b>Total</b>       | <b>14,347</b> | <b>5,674</b> | <b>54,862</b> | <b>6,949</b> |

### ST. JOSEPH

|                    | Cattle       | Calves     | Hogs          | Sheep         |
|--------------------|--------------|------------|---------------|---------------|
| Swift & Company    | 2,788        | 270        | 8,262         | 11,966        |
| Armour and Company | 3,069        | 301        | 7,332         | 5,852         |
| Others             | 1,837        | 5          | 752           | 531           |
| <b>Total</b>       | <b>7,714</b> | <b>576</b> | <b>16,346</b> | <b>18,169</b> |

Not including 5,898 hogs and 151 sheep bought direct.

### SIoux CITY

|                    | Cattle        | Calves     | Hogs          | Sheep         |
|--------------------|---------------|------------|---------------|---------------|
| Cudahy Pkg. Co.    | 3,358         | 61         | 13,628        | 6,332         |
| Armour and Company | 3,061         | 31         | 13,317        | 7,219         |
| Swift & Company    | 2,605         | 66         | 8,248         | 3,530         |
| Shippers           | 3,454         | 5          | 9,310         | 110           |
| Others             | 244           | 10         | 46            | .....         |
| <b>Total</b>       | <b>12,722</b> | <b>173</b> | <b>44,549</b> | <b>17,191</b> |

### OKLAHOMA CITY

|                    | Cattle       | Calves       | Hogs         | Sheep        |
|--------------------|--------------|--------------|--------------|--------------|
| Armour and Company | 2,862        | 494          | 3,780        | 1,364        |
| Wilson & Co.       | 3,007        | 729          | 3,669        | 1,274        |
| Others             | 210          | 9            | 1,448        | 31           |
| <b>Total</b>       | <b>6,079</b> | <b>1,233</b> | <b>8,897</b> | <b>2,669</b> |

Not including 3,711 hogs bought direct.

### WICHITA

|                    | Cattle       | Calves     | Hogs         | Sheep        |
|--------------------|--------------|------------|--------------|--------------|
| Cudahy Pkg. Co.    | 1,742        | 438        | 3,771        | 3,520        |
| Wichita D. B. Co.  | 10           | .....      | .....        | .....        |
| Duan-Osterberg     | 126          | .....      | 79           | .....        |
| Fred W. Dold       | 157          | .....      | 473          | .....        |
| Sunflower Pkg. Co. | 38           | .....      | 135          | .....        |
| Excel Pkg.         | 574          | .....      | .....        | .....        |
| Others             | 3,420        | .....      | 752          | 160          |
| <b>Total</b>       | <b>6,067</b> | <b>438</b> | <b>5,210</b> | <b>3,680</b> |

Not including 52 cattle and 1,975 hogs bought direct.

### DENVER

|                    | Cattle       | Calves     | Hogs          | Sheep         |
|--------------------|--------------|------------|---------------|---------------|
| Armour and Company | 1,022        | 129        | 4,646         | 3,177         |
| Swift & Company    | 846          | 226        | 5,783         | 2,140         |
| Cudahy Pkg. Co.    | 819          | 88         | 2,650         | 1,095         |
| Others             | 860          | 178        | 1,611         | 5,528         |
| <b>Total</b>       | <b>3,547</b> | <b>621</b> | <b>14,690</b> | <b>11,940</b> |

### ST. PAUL

|                    | Cattle        | Calves       | Hogs          | Sheep         |
|--------------------|---------------|--------------|---------------|---------------|
| Armour and Company | 4,068         | 2,820        | 14,239        | 7,461         |
| Cudahy Pkg. Co.    | 890           | 1,652        | .....         | 4,546         |
| Rifkin & Son       | 332           | 56           | .....         | .....         |
| Swift & Company    | 5,894         | 4,222        | 31,115        | 10,782        |
| Others             | 4,911         | 598          | .....         | .....         |
| <b>Total</b>       | <b>16,995</b> | <b>9,343</b> | <b>45,354</b> | <b>22,789</b> |

## INDIANAPOLIS

|                    | Cattle       | Calves       | Hogs          | Sheep        |
|--------------------|--------------|--------------|---------------|--------------|
| Kingman & Co.      | 1,947        | 610          | 18,272        | 2,797        |
| Armour and Company | 814          | 240          | 998           | .....        |
| Hilgemeyer Bros.   | 10           | .....        | 1,000         | .....        |
| Stumpf Bros.       | 119          | 33           | 676           | .....        |
| Stark & Wetzel     | 75           | 53           | 261           | 21           |
| Wabnitz and Deters | 45           | 22           | .....         | .....        |
| Maass Hartman Co.  | 2,219        | 969          | 14,945        | 6,893        |
| Shippers           | 1,085        | 340          | 273           | .....        |
| Others             | .....        | .....        | .....         | .....        |
| <b>Total</b>       | <b>6,314</b> | <b>2,025</b> | <b>36,628</b> | <b>9,934</b> |

## CINCINNATI

|                        | Cattle       | Calves       | Hogs          | Sheep      |
|------------------------|--------------|--------------|---------------|------------|
| S. W. Gall's Sons      | .....        | 24           | .....         | 243        |
| E. Kahn's Sons Co.     | 475          | 401          | 7,664         | 172        |
| Lohrey Packing Co.     | 1            | .....        | 273           | .....      |
| H. H. Meyer Pkg. Co.   | 15           | .....        | 2,278         | .....      |
| J. Schlachter          | 138          | 92           | .....         | 9          |
| J. & F. Schroth P. Co. | 17           | .....        | 2,526         | .....      |
| J. F. Stegner Co.      | 301          | 238          | .....         | .....      |
| Shippers               | 225          | .....        | 1,655         | .....      |
| Others                 | 1,257        | 948          | 815           | 181        |
| <b>Total</b>           | <b>2,412</b> | <b>1,398</b> | <b>15,209</b> | <b>605</b> |

Not including 1,267 cattle, 6,792 hogs and 168 sheep bought direct.

## FORT WORTH

|                      | Cattle       | Calves       | Hogs         | Sheep        |
|----------------------|--------------|--------------|--------------|--------------|
| Armour and Company   | 2,337        | 901          | 3,547        | 3,810        |
| Swift & Company      | 2,410        | 644          | 3,841        | 3,946        |
| Blue Bonnet Pkg. Co. | 344          | 62           | 607          | .....        |
| City Pkg. Co.        | 107          | .....        | 743          | .....        |
| Rosenthal Pkg. Co.   | 41           | 6            | 49           | .....        |
| <b>Total</b>         | <b>5,239</b> | <b>1,603</b> | <b>8,787</b> | <b>7,756</b> |

## RECAPITULATION

|                | Cattle         | Calves         | Hogs           | Sheep        |
|----------------|----------------|----------------|----------------|--------------|
| Chicago        | 43,516         | 46,943         | 32,480         | .....        |
| Kansas City    | 20,138         | 18,356         | 14,302         | .....        |
| Omaha*         | 18,726         | 19,308         | 15,223         | .....        |
| East St. Louis | 14,347         | 17,055         | 12,999         | .....        |
| St. Joseph     | 7,714          | 7,701          | 5,940          | .....        |
| Sioux City     | 12,722         | 13,306         | 10,490         | .....        |
| Oklahoma City  | 6,079          | 6,274          | 4,410          | .....        |
| Wichita        | 6,067          | 5,523          | 4,960          | .....        |
| Denver         | 3,547          | 3,396          | 3,010          | .....        |
| St. Paul       | 16,995         | 9,343          | 41,387         | .....        |
| Milwaukee      | 3,625          | 4,443          | 3,121          | .....        |
| Indianapolis   | 6,314          | 7,380          | 5,806          | .....        |
| Cincinnati     | 2,412          | 3,037          | 2,711          | .....        |
| Ft. Worth      | 5,239          | 6,717          | 4,779          | .....        |
| <b>Total</b>   | <b>167,043</b> | <b>164,924</b> | <b>131,618</b> | <b>.....</b> |

## HOGS

|                | Cattle         | Calves         | Hogs           | Sheep        |
|----------------|----------------|----------------|----------------|--------------|
| Chicago        | 82,266         | 102,306        | 64,529         | .....        |
| Kansas City    | 11,662         | 15,422         | 14,539         | .....        |
| Omaha          | 36,630         | 43,259         | 25,376         | .....        |
| East St. Louis | 54,862         | 61,137         | 59,710         | .....        |
| St. Joseph     | 16,346         | 18,540         | 18,596         | .....        |
| Sioux City     | 44,549         | 50,828         | 27,511         | .....        |
| Oklahoma City  | 8,897          | 9,147          | 9,887          | .....        |
| Wichita        | 5,210          | 6,044          | 6,674          | .....        |
| Denver         | 14,690         | 13,653         | 8,539          | .....        |
| St. Paul       | 45,354         | 82,457         | 85,084         | .....        |
| Milwaukee      | 11,088         | 15,007         | 7,690          | .....        |
| Indianapolis   | 36,628         | 43,680         | 35,358         | .....        |
| Cincinnati     | 15,209         | 18,126         | 16,870         | .....        |
| Ft. Worth      | 8,787          | 10,608         | 12,305         | .....        |
| <b>Total</b>   | <b>392,178</b> | <b>470,214</b> | <b>345,068</b> | <b>.....</b> |

## SHEEP

|                | Cattle         | Calves         | Hogs           | Sheep        |
|----------------|----------------|----------------|----------------|--------------|
| Chicago        | 29,974         | 37,371         | 30,891         | .....        |
| Kansas City    | 25,913         | 26,785         | 24,967         | .....        |
| Omaha          | 16,339         | 21,241         | 16,141         | .....        |
| East St. Louis | 6,249          | 9,865          | 5,784          | .....        |
| St. Joseph     | 18,169         | 19,930         | 26,754         | .....        |
| Sioux City     | 17,191         | 14,695         | 10,789         | .....        |
| Oklahoma City  | 2,669          | 3,474          | 1,941          | .....        |
| Wichita        | 3,680          | 3,958          | 3,794          | .....        |
| Denver         | 11,940         | 8,093          | 11,966         | .....        |
| St. Paul       | 22,789         | 22,244         | 14,201         | .....        |
| Milwaukee      | 1,195          | 1,386          | 2,662          | .....        |
| Indianapolis   | 9,984          | 11,200         | 6,561          | .....        |
| Cincinnati     | 605            | 1,687          | 862            | .....        |
| Ft. Worth      | 7,756          | 5,947          | 4,582          | .....        |
| <b>Total</b>   | <b>175,153</b> | <b>187,766</b> | <b>161,895</b> | <b>.....</b> |

\*Cattle and calves. \*Not including directs.

## CANADIAN INSPECTED KILL

Canadian inspected slaughter in December and the year 1941, compared:

|              | Dec. 1941        | Dec. 1940      |
|--------------|------------------|----------------|
| Cattle       | 86,141           | 71,374         |
| Calves       | 36,154           | 31,983         |
| Hogs         | 687,299          | 661,911        |
| Sheep        | 60,619           | 52,705         |
| <b>Total</b> | <b>1,004,101</b> | <b>889,898</b> |
| Calves       | 719,165          | 708,779        |
| Hogs         | 6,243,561        | 5,414,387      |
| Sheep        | 820,963          | 763,982        |

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS\*

|                 | Cattle | Calves | Hogs   | Sheep  |
|-----------------|--------|--------|--------|--------|
| Mon., Jan. 19   | 15,843 | 1,085  | 28,554 | 8,521  |
| Tues., Jan. 20  | 11,151 | 1,398  | 32,553 | 11,962 |
| Wed., Jan. 21   | 14,081 | 757    | 28,965 | 4,110  |
| Thurs., Jan. 22 | 4,057  | 672    | 22,832 | 5,589  |
| Fri., Jan. 23   | 1,083  | 325    | 12,996 | 5,278  |
| Sat., Jan. 24   | 100    | 100    | 5,400  | 3,500  |

\*Total this week.....45,715 4,887 129,610 39,249  
 Prev. week.....48,611 5,821 157,078 45,110  
 Year ago.....23,555 2,775 91,074 39,789  
 Two years ago.....34,345 5,471 184,314 54,814

### SHIPMENTS

|                 | Cattle | Calves | Hogs  | Sheep |
|-----------------|--------|--------|-------|-------|
| Mon., Jan. 19   | 2,953  | 273    | 4,461 | 1,496 |
| Tues., Jan. 20  | 2,679  | 214    | 3,023 | 241   |
| Wed., Jan. 21   | 406    | 150    | 2,251 | 641   |
| Thurs., Jan. 22 | 1,127  | 97     | 4,333 | 954   |
| Fri., Jan. 23   | 500    | .....  | 4,000 | 1,000 |
| Sat., Jan. 24   | 100    | .....  | 100   | 100   |

Total this week.....7,765 834 18,168 4,422  
 Previous week.....12,920 758 15,296 8,071  
 Year ago.....8,993 370 6,251 9,330  
 Two years ago.....9,519 205 21,582 6,963

\*Including 887 cattle, 447 calves, 44,184 hogs and 10,397 sheep direct to packers.

†All receipts include directs.

### JANUARY AND YEAR RECEIPTS

|        | 1942    | 1941    | Gain   | Loss  |
|--------|---------|---------|--------|-------|
| Cattle | 147,121 | 128,350 | 20,771 | ..... |



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended January 24, 1942:

### CATTLE

|                            | Week ended Jan. 24 | Prev. week | Cor. week, 1941 |
|----------------------------|--------------------|------------|-----------------|
| Chicago <sup>1</sup>       | 30,002             | 32,680     | 22,132          |
| Kansas City                | 22,055             | 21,120     | 16,068          |
| Omaha <sup>2</sup>         | 18,127             | 21,462     | 15,655          |
| East St. Louis             | 11,494             | 12,856     | 9,224           |
| St. Joseph                 | 7,453              | 7,815      | 5,870           |
| Sioux City                 | 8,674              | 9,500      | 7,183           |
| Wichita                    | 6,587              | 6,304      | 5,535           |
| Philadelphia               | 2,006              | 2,281      | 1,959           |
| Indianapolis               | 2,546              | 2,723      | 1,776           |
| New York & Jersey City     | 10,772             | 11,313     | 9,582           |
| Oklahoma City <sup>3</sup> | 7,811              | 8,074      | 6,095           |
| Cincinnati                 | 3,527              | .....      | 3,512           |
| Denver                     | 4,073              | 4,487      | 3,533           |
| St. Paul                   | 16,514             | 19,815     | 9,193           |
| Milwaukee                  | 3,584              | 4,223      | 3,069           |
| Total                      | 155,699            | 163,573    | 120,825         |

\*Cattle and calves. †Not including directs.

### HOGS

|                        |         |         |         |
|------------------------|---------|---------|---------|
| Chicago                | 143,562 | 164,413 | 112,003 |
| Kansas City            | 53,408  | 72,167  | 41,320  |
| Omaha                  | 68,281  | 85,289  | 38,494  |
| East St. Louis         | 71,305  | 93,023  | 64,154  |
| St. Joseph             | 21,570  | 32,168  | 18,914  |
| Sioux City             | 30,330  | 63,162  | 39,434  |
| Wichita                | 7,185   | 8,577   | 6,674   |
| Philadelphia           | 17,182  | 18,898  | 17,559  |
| Indianapolis           | 21,143  | 28,953  | 16,026  |
| New York & Jersey City | 47,673  | 56,894  | 41,350  |
| Oklahoma City          | 12,608  | 15,547  | 13,041  |
| Cincinnati             | 15,944  | .....   | 16,951  |
| Denver                 | 14,926  | 13,629  | 8,587   |
| St. Paul               | 45,354  | 62,457  | 38,084  |
| Milwaukee              | 11,063  | 14,991  | 7,091   |
| Total                  | 611,524 | 727,548 | 460,094 |

<sup>1</sup>Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

### SHEEP

|                        |         |         |         |
|------------------------|---------|---------|---------|
| Chicago <sup>1</sup>   | 24,785  | 27,353  | 20,465  |
| Kansas City            | 25,913  | 26,785  | 24,967  |
| Omaha                  | 23,782  | 27,400  | 16,141  |
| East St. Louis         | 8,823   | 9,761   | 5,633   |
| St. Joseph             | 17,789  | 18,570  | 26,097  |
| Sioux City             | 17,854  | 16,217  | 11,701  |
| Wichita                | 3,680   | 3,958   | 3,794   |
| Philadelphia           | 2,391   | 2,864   | 2,549   |
| Indianapolis           | 3,524   | 5,465   | 1,785   |
| New York & Jersey City | 54,048  | 63,579  | 58,677  |
| Oklahoma City          | 2,669   | 3,474   | 1,941   |
| Cincinnati             | 693     | .....   | 1,652   |
| Denver                 | 7,785   | 5,521   | 5,834   |
| St. Paul               | 22,789  | 22,244  | 14,201  |
| Milwaukee              | 1,196   | 1,586   | 1,662   |
| Total                  | 215,725 | 234,575 | 197,104 |

†Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended Jan. 24:

| At 20 markets:     | Cattle  | Hogs    | Sheep   |
|--------------------|---------|---------|---------|
| Week ended Jan. 24 | 212,000 | 525,000 | 242,000 |
| Previous week      | 248,000 | 636,000 | 286,000 |
| 1941               | 239,000 | 622,000 | 284,000 |
| 1940               | 160,000 | 539,000 | 250,000 |
| 1939               | 185,000 | 367,000 | 278,000 |
| At 11 markets:     | Cattle  | Hogs    | Sheep   |
| Week ended Jan. 24 | .....   | 459,000 | .....   |
| Previous week      | .....   | 555,000 | .....   |
| 1941               | .....   | 352,000 | .....   |
| 1940               | .....   | 491,000 | .....   |
| 1939               | .....   | 304,000 | .....   |
| At 7 markets:      | Cattle  | Hogs    | Sheep   |
| Week ended Jan. 24 | 163,000 | 415,000 | 185,000 |
| Previous week      | 177,000 | 499,000 | 212,000 |
| 1941               | 135,000 | 303,000 | 180,000 |
| 1940               | 114,000 | 429,000 | 177,000 |
| 1939               | 121,000 | 265,000 | 186,000 |

## SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during December, 1941, in Alabama, Florida and Georgia:

|        | Dec. 1941 | Nov. 1941 | Dec. 1940 |
|--------|-----------|-----------|-----------|
| Cattle | 44,790    | 52,215    | 42,460    |
| Calves | 18,187    | 24,694    | 17,239    |
| Hogs   | 212,215   | 150,811   | 224,734   |
| Sheep  | 119       | 278       | 192       |
| Total  | 275,311   | 228,008   | 285,425   |
| Cattle | 526,192   | 433,611   | .....     |
| Calves | 209,251   | 181,947   | .....     |
| Hogs   | 1,498,924 | 1,407,857 | .....     |
| Sheep  | 11,678    | 7,117     | .....     |

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

### WESTERN DRESSED MEATS

|                              | NEW YORK  | PHILA.  | BOSTON  |
|------------------------------|-----------|---------|---------|
| STEERS, carcass              |           |         |         |
| Week ending January 24, 1942 | 10,119    | 2,703   | 2,890   |
| Week previous                | 10,806    | 2,816   | 2,906   |
| Same week year ago           | 9,153     | 2,813   | 2,942   |
| COWS, carcass                |           |         |         |
| Week ending January 24, 1942 | 442       | 1,040   | 2,615   |
| Week previous                | 480       | 1,233   | 2,728   |
| Same week year ago           | 1,344     | 1,193   | 2,863   |
| BULLS, carcass               |           |         |         |
| Week ending January 24, 1942 | 296       | 711     | 92      |
| Week previous                | 426       | 635     | 107     |
| Same week year ago           | 464       | 743     | 358     |
| VEAL, carcass                |           |         |         |
| Week ending January 24, 1942 | 22,413    | 1,374   | 516     |
| Week previous                | 4,308     | 871     | 492     |
| Same week year ago           | 11,119    | 976     | 345     |
| LAMB, carcass                |           |         |         |
| Week ending January 24, 1942 | 44,131    | 16,606  | 18,098  |
| Week previous                | 47,146    | 14,835  | 20,152  |
| Same week year ago           | 41,027    | 14,918  | 19,434  |
| MUTTON, carcass              |           |         |         |
| Week ending January 24, 1942 | 3,256     | 127     | 1,022   |
| Week previous                | 3,215     | 180     | 392     |
| Same week year ago           | 1,737     | 208     | 488     |
| PORK cuts, lbs.              |           |         |         |
| Week ending January 24, 1942 | 2,613,285 | 592,634 | 426,296 |
| Week previous                | 3,265,978 | 413,845 | 583,267 |
| Same week year ago           | 2,644,366 | 448,622 | 515,216 |
| BEEF cuts, lbs.              |           |         |         |
| Week ending January 24, 1942 | 277,049   | .....   | .....   |
| Week previous                | 404,602   | .....   | .....   |
| Same week year ago           | 404,982   | .....   | .....   |

### LOCAL SLAUGHTERS

|              |                              |        |        |
|--------------|------------------------------|--------|--------|
| CATTLE, head | Week ending January 24, 1942 | 10,772 | 2,006  |
|              | Week previous                | 11,313 | 2,281  |
|              | Same week year ago           | 9,562  | 1,959  |
| CALVES, head | Week ending January 24, 1942 | 14,320 | 2,310  |
|              | Week previous                | 13,946 | 2,397  |
|              | Same week year ago           | 13,985 | 2,724  |
| HOGS, head   | Week ending January 24, 1942 | 47,514 | 17,182 |
|              | Week previous                | 51,217 | 18,586 |
|              | Same week year ago           | 39,900 | 17,559 |
| SHEEP, head  | Week ending January 24, 1942 | 54,043 | 2,391  |
|              | Week previous                | 65,279 | 2,864  |
|              | Same week year ago           | 58,677 | 2,549  |

Country dressed product at New York totaled 5,027 veal, 18 hogs and 114 lambs. Previous week 5,126 veal, 11 hogs and 179 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended January 23 showed a gain of 269,023 head over the 1941 kill, totalling 1,008,597 head against 739,574. Cattle slaughter amounted to 188,909 head compared with 147,345 last year. Sheep and lamb slaughter totaled 307,714 head.

Number of animals processed in 27 centers for week ended January 23:

|  | Cattle  | Calves | Hogs      | Sheep   |
|--|---------|--------|-----------|---------|
| New York Area <sup>1</sup>             | 10,771  | 14,303 | 47,673    | 53,826  |
| Phila. & Balt.                         | 4,634   | 1,078  | 30,572    | 1,344   |
| Ohio-Indiana Group <sup>2</sup>        | 9,908   | 3,355  | 54,794    | 7,597   |
| Chicago <sup>3</sup>                   | 35,123  | 4,498  | 143,562   | 50,402  |
| St. Louis Area <sup>4</sup>            | 14,274  | 1,069  | 71,305    | 9,886   |
| Kansas City                            | 18,119  | 3,139  | 53,408    | 26,973  |
| Southwest Group <sup>5</sup>           | 21,863  | 4,976  | 62,481    | 37,972  |
| Omaha                                  | 19,664  | 687    | 68,281    | 27,186  |
| Sioux City                             | 9,653   | 159    | 60,330    | 20,228  |
| St. Paul-Win.                          | 28,745  | 25,891 | 155,155   | 29,804  |
| Interior Iowa & So. Minn. <sup>6</sup> | 16,355  | 6,919  | 261,039   | 42,696  |
| Total                                  | 188,909 | 75,074 | 1,008,597 | 307,714 |
| Week                                   | 198,179 | 90,735 | 1,133,110 | 321,863 |
| Total last year                        | 147,345 | 67,222 | 739,574   | 284,873 |

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under Federal inspection during that year.

## CANADIAN LIVESTOCK PRICES

|                            | Week ended Jan. 22 | Last week | 1941    |
|----------------------------|--------------------|-----------|---------|
| STEERS                     |                    |           |         |
| Toronto                    | \$10.50            | \$10.35   | \$10.25 |
| Montreal                   | 10.25              | 10.25     | 9.25    |
| Winnipeg                   | 10.00              | 9.50      | 9.00    |
| Calgary                    | 10.50              | 10.00     | 9.00    |
| Edmonton                   | 10.00              | 9.75      | 8.50    |
| Prince Albert              | 8.50               | 9.00      | 7.00    |
| Moose Jaw                  | 9.00               | 9.00      | 8.00    |
| Saskatoon                  | 9.00               | 9.00      | 8.15    |
| Regina                     | 9.50               | 9.50      | 7.50    |
| Vancouver                  | 9.60               | 9.60      | 8.65    |
| VEAL CALVES                |                    |           |         |
| Toronto                    | \$15.50            | \$16.00   | \$13.50 |
| Montreal                   | 14.50              | 14.25     | 12.50   |
| Winnipeg                   | 13.00              | 12.50     | 10.00   |
| Calgary                    | 10.50              | 10.50     | 10.00   |
| Edmonton                   | 11.00              | 11.00     | 10.00   |
| Prince Albert              | 10.00              | 9.25      | 8.50    |
| Moose Jaw                  | 10.00              | 10.00     | 9.00    |
| Saskatoon                  | 11.00              | 11.00     | 10.50   |
| Regina                     | 12.00              | 11.50     | 10.00   |
| Vancouver                  | 11.00              | 9.00      | 10.00   |
| HOG CARCASSES <sup>2</sup> |                    |           |         |
| Toronto                    | \$15.50            | \$15.25   | \$11.40 |
| Montreal                   | 15.75              | 15.00     | 11.50   |
| Winnipeg                   | 13.95              | 14.00     | 10.45   |
| Calgary                    | 13.00              | 13.00     | 9.85    |
| Edmonton                   | 13.95              | 13.00     | 11.10   |
| Prince Albert              | 13.75              | 13.75     | 9.95    |
| Moose Jaw                  | 13.60              | 13.75     | 9.75    |
| Saskatoon                  | 13.60              | 13.60     | 9.75    |
| Regina                     | 13.60              | 13.60     | 9.90    |
| Vancouver                  | 14.50              | 14.50     | 10.75   |
| GOOD LAMBS                 |                    |           |         |
| Toronto                    | \$12.00            | \$11.50   | \$12.00 |
| Montreal                   | 10.50              | 11.50     | 10.00   |
| Winnipeg                   | 10.50              | 10.00     | 9.75    |
| Calgary                    | 10.00              | 9.75      | 9.50    |
| Edmonton                   | 10.00              | 9.50      | 9.50    |
| Prince Albert              | 8.75               | 8.50      | 8.00    |
| Saskatoon                  | 8.75               | 8.75      | 8.65    |
| Regina                     | 9.00               | 9.00      | 9.00    |
| Vancouver                  | 11.25              | 11.25     | 10.50   |

<sup>2</sup>Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

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**WANTED EXPERIENCED SAUSAGEMAKER.** Tell us all about yourself and salary expected. (Middle West.) Write W-552, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:** Man with following among Meat Packers and Sausage Manufacturers on Pacific Coast to sell seasonings & curing salts, with a chance to buy interest in business. W-553, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED THOROUGHLY EXPERIENCED SAUSAGE MAKER** for foreman of an up-to-date Sausage Kitchen located in Philadelphia with a well known national packer. Must be thoroughly up-to-date in everything pertaining to a man who can successfully turn out the finest of sausage products. W-557, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED CASING SALESMAN, EXPERIENCED.** GOOD REFERENCES. W-559, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:**—Thoroughly experienced rendering foreman capable of handling lard operations, offal cooking, poultry food manufacturing with ability to handle personnel and cost figures. W-543, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**HIGH CLASS SAUSAGEMAKER** who has proven qualifications in full line of manufacture for Eastern packer. Applications held in strictest confidence. W-549, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED IMMEDIATELY:** for New York State Packer, operating engineer or mechanical maintenance man for electric refrigerating plant, must have complete technical training and practical experience in all packing house operations. W-550, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:**—Canned Meat production man familiar with Government supplies. Attractive proposition for right man. Salary and bonus. W-537, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**THOROUGHLY EXPERIENCED SAUSAGE-MAKER** or working foreman who desires to make connection with a medium sized progressive packer with well established business in New York state. Loaf and specialty manufacture highly essential. W-548, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

### WANTED

1—6x6 or 8x8 Vertical Ammonia Compressor, direct connected to steam engine. Advise make, price, condition, age and location. W-513, THE NATIONAL PROVISIONER, 407 So. Dearborn Street, Chicago, Ill.

**WANTED:** One 7½x7½ Vilter twin cylinder ammonia compressor complete with 54" band wheel, 10" face width. Advise age, condition, price and location. W-556, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Position Wanted

**THOROUGHLY EXPERIENCED** packinghouse operator. 20 years' experience in management and operations, also canning department. W-553, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**POSITION WANTED** as assistant to manager or superintendent. 25 years superintendent for one of the largest packers. 6 years traveling inspector same firm. Specialist in beef small stock, pork dressing and cutting, fancy meats, hides, well posted all plant operations. Controlled labor costs, increased yields, lower shrinkage very important now. Best of references. W-554, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### Superintendent

20 years' practical experience in both large and small plants. Know all latest methods, yields, costs, etc. Am now employed but for personal reasons desire change. Good references. W-558, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**MEAT BUYER** or assistant: Experienced, dependable young man, with complete background of Live-stock Buying. Can perform any Packinghouse operation, also selling. References. Chicago Area. W-561, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**PLANT SUPERINTENDENT** capable taking complete charge of operations. Know yields, costs, fast cures. Handle labor efficiently. Excellent references. W-552, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**SUPERINTENDENT:** Position in small plant wanted by thoroughly practical man, past middle age, mentally alert, and in excellent health. Complete practical knowledge of all sausage and specialty production and all cures. Knows how to get results. Now employed. Prefer Southwest, West, or Pacific Coast. W-545, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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|  |   |  |
|--|---|--|
| Advanced Engineering Corp.....3            | Kahn's, E. Sons Co.....41                 | Stange Co., Wm. J.....29               |
| Afral Corp.....First Cover                 | Kennett-Murray & Co.....36                | Stedman's Foundry & Machine Wks.....30 |
| Armour and Company.....8                   | Levi, Berth. & Co., Inc.....41            | Stevenson Cold Storage Door Co.....21  |
| Callahan, A. P. & Co.....25                | May Casing Co.....40                      | Superior Packing Co.....41             |
| Cincinnati Butchers' Supply Co.....6       | Mayer, H. J., & Sons Co.....31            | Sutherland Paper Co.....22             |
| Cincinnati Cotton Products Co.....31       | McMurray, L. H.....36                     | Tabin Packing Co.....30                |
| Cleveland Cotton Products Co.....27        | Meat Industry Suppliers, Inc.....27       | Vogt, F. G., Sons, Inc.....40          |
| Corn Products.....7                        | Meyer, H. H. Packing Co.....40            | Wilmington Provision Co.....40         |
| Crescent Mfg. Co.....32                    | Mitts & Merrill.....34                    | York Ice Machinery Corp.....29         |
| Cudahy Packing Co.....30                   | Morrell, John & Co.....41                 |  |
| Felin, John J., & Co., Inc.....41          | Niagara Blower Co.....29                  |  |
| George & Co., P. T.....41                  | Omaha Packing Co.....Fourth Cover         |  |
| Globe Company.....4, 5                     | Palmyra Bologna Co., Inc.....30           |  |
| Griffith Laboratories, The.....Third Cover | Preservalline Mfg. Co.....15              |  |
| Ham Boiler Corp.....29                     | Rath Packing Company.....41               |  |
| Hanaché, Jean E.....30                     | Salzman, Inc., Max.....31                 |  |
| Hormel, Geo. A., & Co.....42               | Simmons Dairy Products Ltd.....34         |  |
| Hunter Packing Co.....42                   | Smith's Sons Co., John E.....Second Cover |  |
| Hygrade Food Products Corporation.....42   | Specialty Mfrs. Sales Co.....33           |  |
| Industrial Chemical Sales Div. West        | Spicene Co. of America.....34             |  |
| Virginia Pulp & Paper Co.....22            | Standard Steel Corp.....34                |  |
| Jackle, Frank R.....36                     |   |  |
| Jamison Cold Storage Door Co.....21        |   |  |

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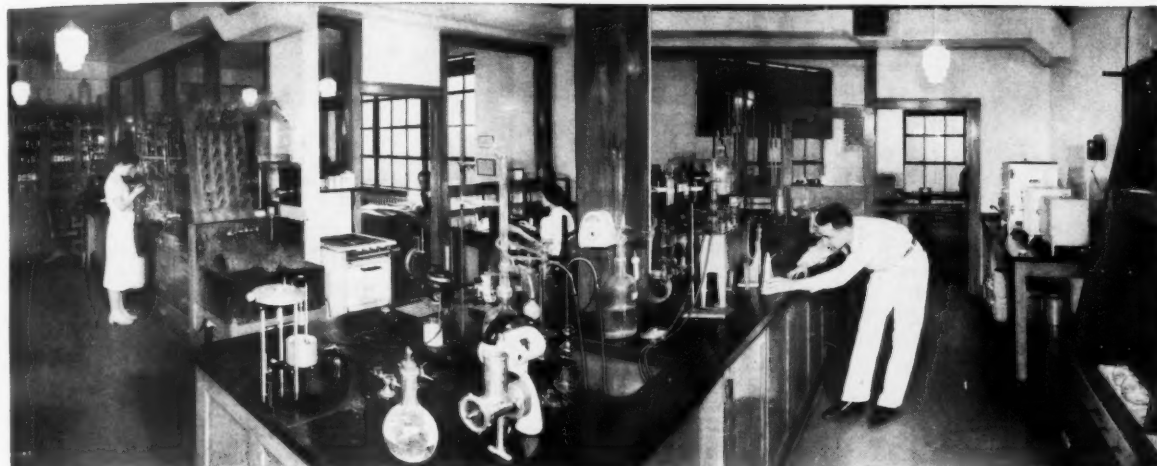
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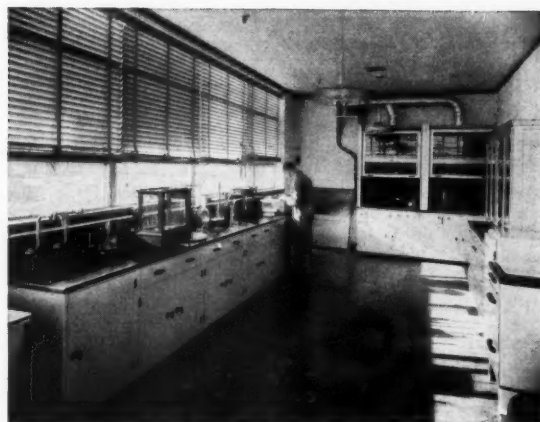


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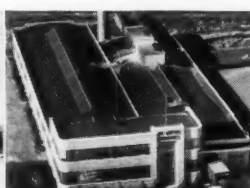
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WITH ME!"**

AND that's getting to be an old story. Not only are men singing its praises when they sit down for a snack, but women are including dry sausage in their menu planning for parties, and light suppers. The dry sausage they prefer is one with the uniform quality and flavor—of the type to be found in Circle U.

This uniform quality and flavor of Circle U dry sausage assures housewives of a high standard for their table. And the wide variety to be found in the Circle U line offers a kind of dry sausage to appeal to the tables of every individual taste preference.

With its increasing popularity, Circle U offers packers, jobbers, wholesalers, provisioners and sausage manufacturers an opportunity for increased volume, more profits. For more information, drop us a line today.



**"IT MAKES  
A HIT WITH  
ME, TOO!"**

**OMAHA PACKING COMPANY • CHICAGO**





